GREENE KING

BURY ST EDMUNDS

Locals Mainstream

SS19 Specification Manual

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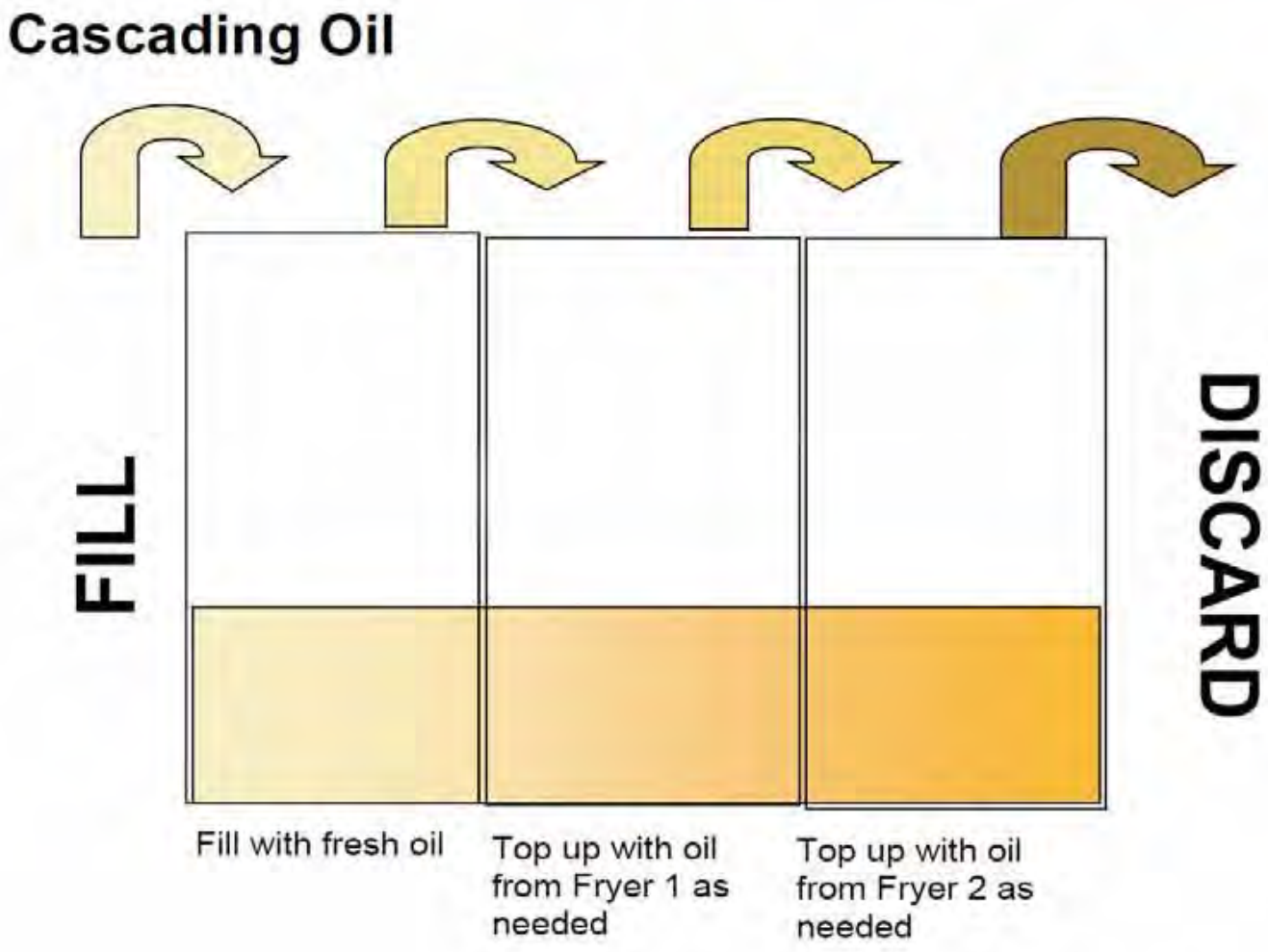
Fryer Oil Cascading



- Discard the oil from the end fryer
- Transfer the filtered oil from the middle fryer to the end fryer.
- Transfer the filtered oil from the first (cleanest oil) fryer to the middle fryer.
- Finally top up the chip fryer with fresh oil.

Fresh poultry handling guidelines. (chicken, turkey, duck)

There are specific hazards that mean it is essential we store, prepare and cook raw chicken and poultry properly, Always follow the guidelines below to ensure safe practice.

Delivery

-Check the delivery temperature is 8°C or cooler
-Check the 'use by date' – minimum of 4 days 'life'
-Check the packaging isn't damaged or blown (swollen with an abnormal amount of air inside)

Storage

-Keep poultry in original packaging during storage.
-Ensure the storage temperature is 8°C or colder – below 5°C is preferable
-Store below any 'high risk foods' – even if frozen, or ideally in separate 'meat fridge'

Fresh poultry handling guidelines. (chicken, turkey, duck)

Preparation

-Don't wash raw poultry - washing poultry can spread germs by splashing

-Use Red boards/utensils for any raw poultry prep

-Ensure you follow the cross contamination processes for all raw poultry (Pre-service prep, wear disposable aprons, 'double clean' surfaces etc.)

-If making up raw chicken skewers, this must be done prior to service, following cross contamination process

-Wash hands thoroughly with soap and warm water, after handling raw poultry or packaging

-Store all prepped poultry in a fridge, not a saladette - 8°C or colder – below 5°C is preferable

Cooking

-Use Red Tongs to handle raw poultry

-When cooking in a fryer, ensure the whole of the item is submerged throughout the cooking process

-Make sure cooked poultry is steaming hot all the way through before serving

-Probe the thickest part of the meat and check that it has reached 75°C and 82°C in Scotland.

-Check each item, but record at least 1 raw poultry check a day

Frozen poultry handling guidelines (chicken, turkey, duck)

There are specific hazards that mean it is essential we store, prepare and cook raw chicken and poultry properly, Always follow the guidelines below to ensure safe practice.

Delivery

-Check delivery temperature is -12ºC or cooler
-Check the packaging for any sign of damage or re-freezing (ice on the outside of the box)

Storage

-Keep frozen poultry in original packaging during storage.
-Ensure the storage temperature is -12°C or colder, below -18°C is preferable
-Store below any 'high risk foods' – even when frozen

Preparation

-Decant all raw cook from frozen poultry into containers in service freezer, but keep frozen.eg DO NOT defrost the chicken Escalope – this must be cooked from frozen
-Defrost frozen raw poultry thoroughly in the fridge overnight
-Wash hands thoroughly with soap and warm water, after handling raw poultry or packaging

Cooking

-Use Red Tongs to handle raw poultry
-Cooking in a fryer, ensure the whole of the item is submerged throughout the cooking process
-Make sure cooked poultry is steaming hot all the way through before serving
-Probe the thickest part of the meat and check that it has reached 75°C or 82°C in Scotland.
-Check each item, but record at least 1 raw poultry checks a day

SYMBOL	MEANING
C	CHILLED
D	DEFROST
F	FROZEN
A	AMBIENT
HP	MICROWAVE HALF POWER
FP	MICROWAVE FULL POWER

Steak Guide – Best Practice

1-Section.indd 6 16/03/2018 15:13:37

Steak Guide

- **PREPARATION** – decide how many steaks you're going to use during the session. Transfer this number of steaks from the holding fridge to the raw preparation area of your kitchen.

- **STORAGE** – in the raw preparation area the steaks should be carefully taken out of their packaging (do not cut across the packs). Place the steaks into a clean sanitized gastronome container upright so that the narrow edge of the steak is in contact with the container. This prevents the steaks from sitting in the blood. DO NOT STACK STEAKS ON TOP OF EACH OTHER.
  Cling film the container, day dot and place in the service fridge. Ensure you follow the cross contamination controls. At the end of a session all steaks should be removed from the container and placed into a clean sanitized gastronome container.
  Ensure you follow all the cross-contamination controls
  ONLY DECANT ENOUGH STEAKS FOR ONE DAYS TRADE.

- **GRADING** – grade the steaks into thick and thin as you place them into the gastronome container. Use the thin steaks for Medium Well and Well Done and the thick steaks for Rare, Medium Rare and Medium.

Steak Guide

-COOKING – Season and lightly oil both sides of the steak as per the "Oil & Seasoning Pages" using red tongs place the steak on the grill bars of the flatbed at an angle of 45 degrees to the bars. Grill until sealed then using red tongs turn over and seal the other side. Next turn the steak through 90 degrees to achieve the branding. Steaks should be cooked to the customers requirement. Please rest the steak for a minimum of 2 minutes before serving to allow the muscles in the steak to relax.

Rare

Relaxed open palm . Dark blood red centre.

Medium Rare

Thumb to forefinger. Red Centre.

Medium

Thumb to 3rd finger. Pink centre.

Medium Well

Thumb to 4th finger. Slightly pink centre.

Well done

Thumb to little finger. Light brown centre.

Finger Test;

Example: Press your left thumb against your left forefinger then touch the fleshy base of your left thumb with your right forefinger.

'The 'give', or sponginess that you feel should match the 'give' of a rare steak

Steak Colour Guide

These measurements should be used as a guide only.

Rare

Red and cool in the centre with blood juices.

Medium Rare

Red/Pink and warm in the centre with some blood juices.

Medium

Pink and warm in the centre with a little blood juice.

Medium Well

A little pink in the centre and hot all the way through with some pink juices.

Well Done

Thoroughly grilled with some dark juices.

Please note: you need to assess your level of trade to determine how much prep / bulk cooking you need to do to avoid wastage.

Oil & Seasoning Steaks

- Using RED TONGS remove a steak from the draw and place on a a tray.
- Sprinkle 2g of meaty seasoning on the steak.
- Spray 1 trigger of oil onto the steak.
- Turn the steak over using the RED TONGS.
- Sprinkle with 2g of meaty seasoning.
- Spray 1 trigger of oil over the steak, using the RED TONGS place on the grill.

OPTIMUM COOK GUIDE FOR Signatures Roast Potatoes

Preheat the oven to 220°c.

Preheat your oven tray for 5 mins.

Pour 125ml of your chosen cooking oil (room temperature) into a large bowl.

Empty 1250g of McCain Signatures Roast potatoes into the bowl and toss in the oil ensuring each potato is covered and seasoned.

Remove the heated tray and empty the potatoes onto it ensuring there are gaps between each of the potatoes. Scrape all of the remaining oil over the potatoes.

Place in the oven for 25 mins (do not turn during this time).

Remove and shake the tray and turn the potatoes.

Return to the oven for the final 15 mins.

McCain Foodservice

1-Section.indd 10 16/03/2018 15:13:37

HACCP labelling

Please note: Refer to your Prep & Par report to assess your level of trade for how much prep / bulk cooking you need to do to avoid wastage.

- Using the correct GK HACCP label fill in the product name.
- Work down the label filling in each section as per photo.
- For a dry product fill in N/A for date of freezing and date defrosted sections.
- **Refer to the packaging for the best before / use by date.

Please note: Refer to your Prep & Par report to assess your level of trade for how much prep / bulk cooking you need to do to avoid wastage.

Probing

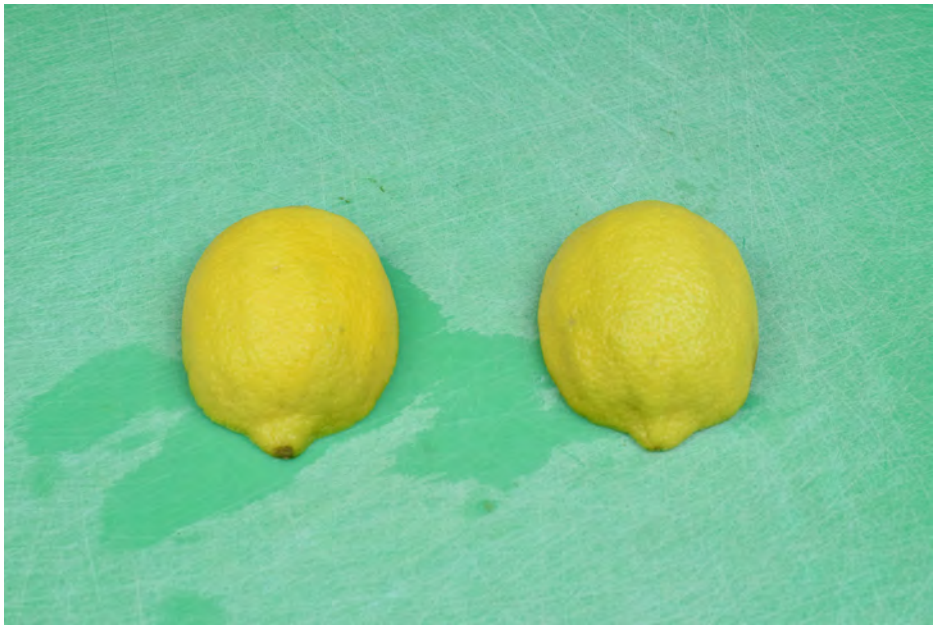
- Wipe probe with a probe wipe before probing a product.
- Insert probe into thickest part of the product.
- We are looking to achieve a reheating Central Core Temp(CCT) of above75°C (England) and sustain for 30 seconds. 82°C(Scotland). A temperature of 75°C is the cooking target throughout the UK.
- Once finished with the probe ensure it is wiped down with a new probe wipe.

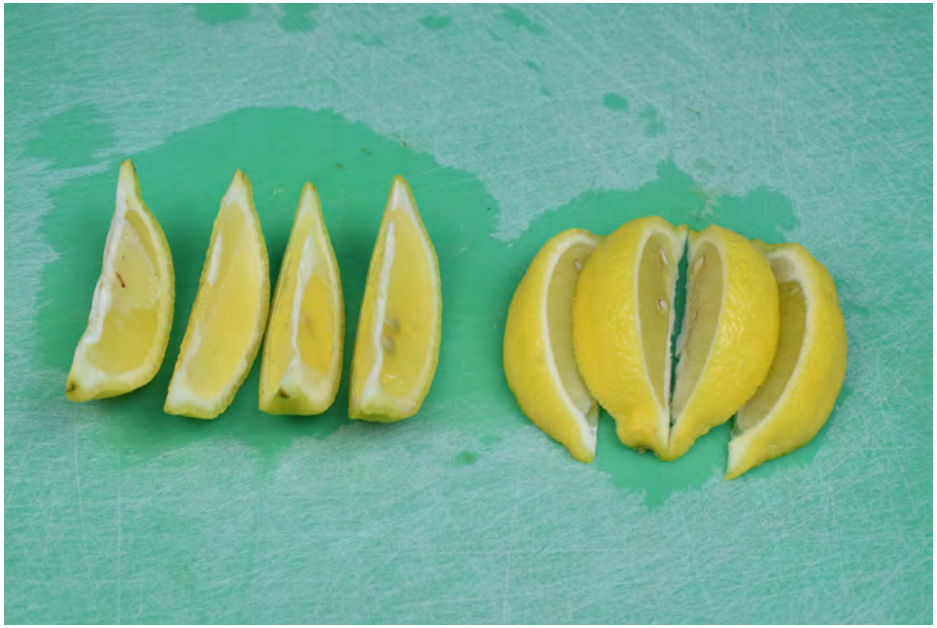
Please note: Refer to your Prep & Par report to assess your level of trade for how much prep / bulk cooking you need to do to avoid wastage.

Salad / Vegetable Washing

- Salad Preparation and Washing:-
- Most of the Pre-packed salad leaves are already washed and sanitised by the supplier - don't do it again as this will damage the leaves and reduce quality and shelf life.
- Check label to see if salad requires washing.
- Unprepared salad leaves and vegetables (e.g. tomatoes, cucumbers, peppers etc.) must be thoroughly washed to remove soiling and reduce micro-organisms.
- Rinse the sink to clear any debris Spray sink with sanitiser, then using kitchen paper towel ensure that all surfaces of the sink are sanitised then run fresh cold water into sink.
- Place the required product / products into the sink and agitate the water to rinse the food product.
- A number of different products can be washed at the same time, drain product / products and dry with blue roll.

Please note: Refer to your Prep & Par report to assess your level of trade for how much prep / bulk cooking you need to do to avoid wastage.



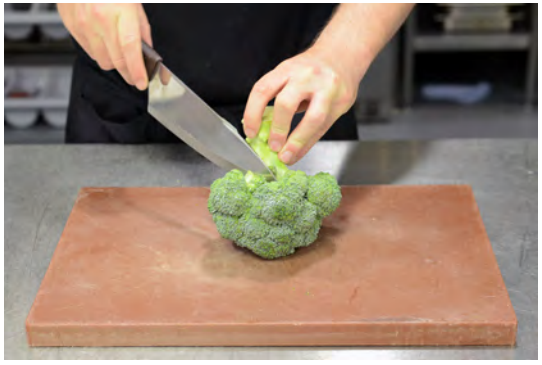


Lemons

- Wash lemon as per salad / vegetable washing guidelines.
- Cut lemon in half as shown.
- Then cut each half in 4 equal sized segments.
- Store as per the company policy.

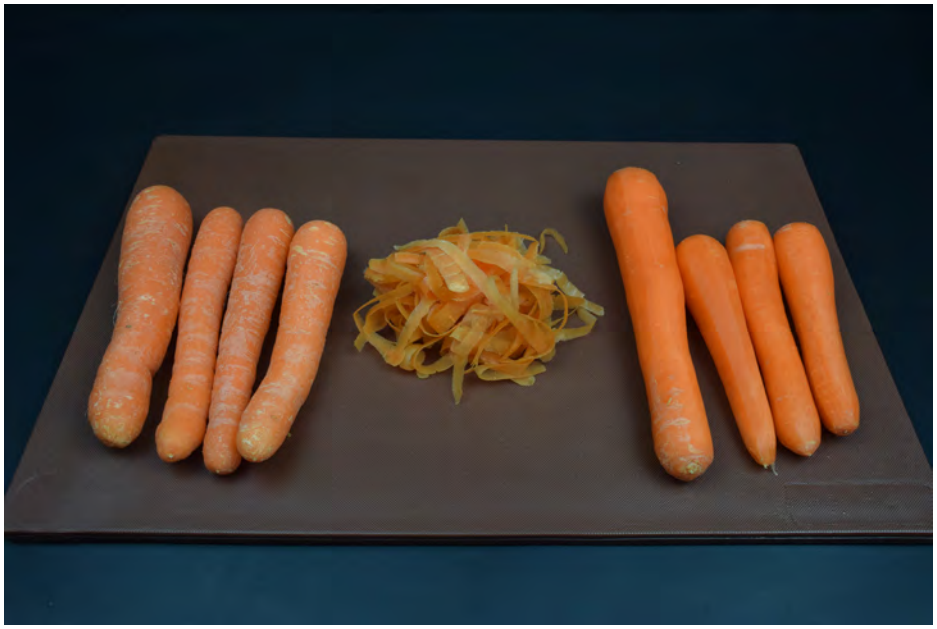
Please note: Refer to your Prep & Par report to assess your level of trade for how much prep / bulk cooking you need to do to avoid wastage.

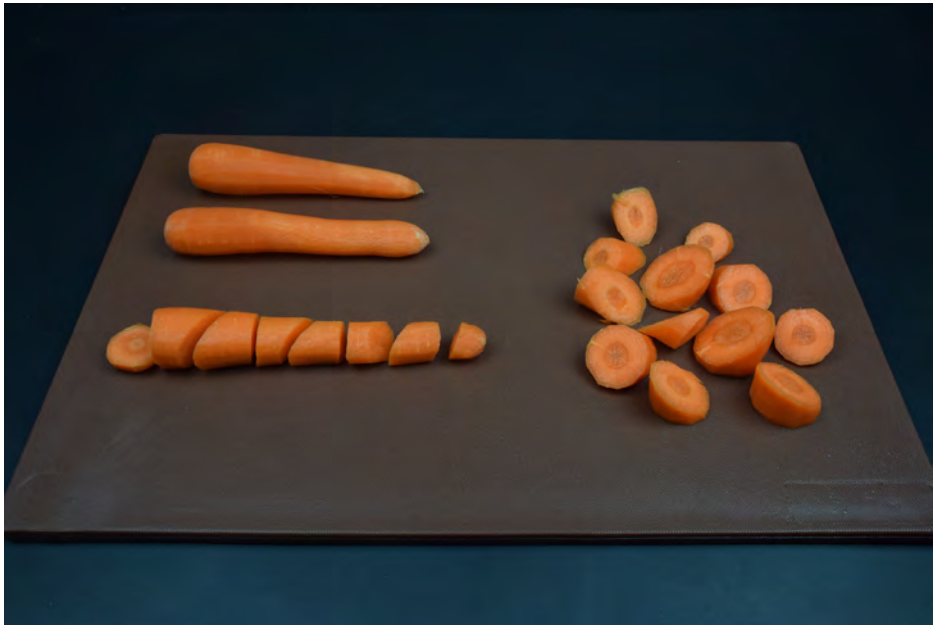
Broccoli



- Use a brown board and a brown handled knife.
- Cut the florets away from the stalk.
- Store as per the company policy.

Please note: Refer to your Prep & Par report to assess your level of trade for how much prep / bulk cooking you need to do to avoid wastage.





Carrots

- Using a peeler, peel the carrots.
- Using a brown knife, on a brown board, cut the carrots into wedges as shown in the photo.
- Cook the carrots in boiling water for 8 minutes, until al dente.
- Refresh immediately in cold water and drain thoroughly.
- Store as per the company policy.

Please note: Refer to your Prep & Par report to assess your level of trade for how much prep / bulk cooking you need to do to avoid wastage.

Savoy Cabbage - Preparing

- Remove any tough, bruised, damaged outer leaves leaves and discard.
- Remove the next layer of leaves. These are usually quite loose, look greener and have thicker stems.
- Remove the stems from the middle of the leaves and pile together.
- Slice the remaing head of cabbage into quarters.
- Place each quarter on its flat side and cutting at an angle, remove the core.
- Roll the pile of greener, looser leaves into a cigar shape roll and shred into 0.5 cm thickness.
- Shred the quartered cabbage into the same thickness.
- Mix the shredded cabbage together and wash in cold water. Drain and store.
- The cabbage should not be cut more than an hour before it is to be cooked as it will dry up and discolour.

Please note: Refer to your Prep & Par report to assess your level of trade for how much prep / bulk cooking you need to do to avoid wastage.

Uncut Bloomer

- On a clean white chopping board, remove the very ends from the uncut bloomer.
- Slice the loaf into approx. 1" slices and store in an airtight container until required.
- Each loaf should be sliced into 10 slices.
- Store as per Company policy.

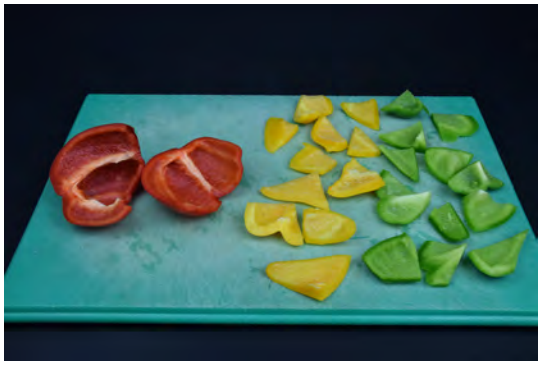
Please note: Refer to your Prep & Par report to assess your level of trade for how much prep / bulk cooking you need to do to avoid wastage.

Iceberg Lettuce

- Remove any damaged outer leaves and discard.
- Remove core from lettuce.
- Cut lettuce into quarters and pull leaves apart and wash as per company policy.
- Store as per the company policy.

Please note: Refer to your Prep & Par report to assess your level of trade for how much prep / bulk cooking you need to do to avoid wastage.

Roast Mixed Peppers



- Slice the peppers in half down the centre, remove the core and the seeds.
- Cut the halves into 4 slices (dependant on the size
  of the pepper) place on a baking tray, oil and season.
- Roast in the oven at 180˚C for approximately 10 minutes until tender and lightly coloured.
- Cool, cover, store as per company policy and use as required.

Please note: Refer to your Prep & Par report to assess your level of trade for how much prep / bulk cooking you need to do to avoid wastage.

Roast Red Onions

- Wash and peel the onion.
- Slice the onion in half and then cut each half into wedges, each onion should yield approximatley 6-8 wedges dependant on size.
- Place the onion wedges onto a baking tray, oil and season.
- Roast in the oven at 180˚C for approximately 8 minutes until tender and lightly coloured.
- Cool, cover, store as per company policy and use as required.

Please note: Refer to your Prep & Par report to assess your level of trade for how much prep / bulk cooking you need to do to avoid wastage.

Sausages

- In your raw prep area open a packet of sausages.
- Take a 1/1 gastro tray without holes and spray with oil.
- Remove the sausages from the package and place in the tray.
- Cook in the oven 180°C for approx.12 minutes to a CCP of 75°C.
- Remove cooked sausages, cool, then transfer to a suitable container and store as per company policy.
- * HIGH RISK - MUST BE UNDER REFRIGERATION WITHIN 90 MINUTES *

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BURY ST EDMUNDS

Batter Guidelines

Making the Batter

1. Use 1.5kg of mix to 2.4 litres of cold water.

2. Whisk water and batter-mix together. Batter should be smooth and lump free.

3. Allow batter-mix to stand for 15-20 minutes in a cool place.

Frying

1. Dip in plain flour.

   Oil frying temperature:- **Please refer to brand specification manual**

2. Allow any excessive batter to drain off.

3. Gently lower food into frying pan.

4. Fry fish for approx. 4½ - 6 minutes depending on portion size.

   Probe to check core temp is minimum of 75°C.

5. Allow to drain.

6. ...and serve!

KERRY
Leading to Better

Please note: Refer to your Prep & Par report to assess your level of trade for how much prep / bulk cooking you need to do to avoid wastage.

Cook From Frozen Cod Goujons

- Please note: Only cook from frozen and do not dip in flour.
- Whisk batter mix at regular intervals.
- Dip the frozen cod goujons into batter, make sure both sides are covered and allow excess batter to run off.
- Place fish into your designated fish fryer at 180°C ensuring that it is placed away from your body.
- Once the goujons are in oil, skim away scraps while cooking.
- Remove, drain, probe for a core temperature of 75°C and serve.

Please note: Refer to your Prep & Par report to assess your level of trade for how much prep / bulk cooking you need to do to avoid wastage.

Hand Pulled BBQ Pork

- **Ingredients:**
- Pork 500g
- BBQ sauce 300g
-
- **Method:**
- Place pork into a large mixing bowl.
- Ensure your hands are clean and washed.
- Gently pull apart each piece of pork until all pieces are separated.
- Add the correct amount of BBQ sauce to the pork.
- Mix both ingredients really well, ensuring all pork is coated.
- Decant into portion pots. Cover, day dot and refrigerate until needed.
- Portion sizes are either 75g or 150gm

Please note: Refer to your Prep & Par report to assess your level of trade for how much prep / bulk cooking you need to do to avoid wastage.

Streaky Bacon

- In the raw area of the kitchen, take a 1/1 gastro tray and place the bacon rashers in the tray as shown in the photo.
- Cook in the oven at 180°C for approx 12 mintues
- Remove the tray and leave to cool.
- Place into a suitable contatiner and store as per the company policy
- *HIGH RISK MUST BE UNDER REFRIGERATION WITHIN 90 MINUTES*

Cookies - Preparation

Please note: Refer to your Prep & Par report to assess your level of trade for how much prep / bulk cooking you need to do to avoid wastage.

- Use a baking tray that fits on the bottom shelf of the Merry Chef. If cooked on the top shelf of the Merry Chef the cookies will burn.
- Lightly spray a baking tray with oil.
- Place the frozen cookie pucks onto the baking tray leaving a 5cm gap between the cookie pucks and the sides of the baking tray.
- Bake in the Merry Chef at 225˚C on 50% for 3 mins 15 secs.
- Once cooked, leave to cool on the baking tray for 20 minutes.
- Once cooled to room temperature, cool the cookies in the fridge for 10 mins to make them firm.
- Once the cookies have cooled and become firm, gently lift them off the baking tray with a flat slice, taking care not to break the cookies.
- Store as per company policy.

Please note: Refer to your Prep & Par report to assess your level of trade for how much prep / bulk cooking you need to do to avoid wastage.

Stuffing

- Measure 1.5ltrs boiling water and 500g dry stuffing mix.
- Pour dry mix into water and stir together until no dry mix remains.
- Put mix into tray, cover and allow to set for 15 minutes. Cook through Merrychef for approximately 6 minutes on 100%.
- Store as per the company policy.

Care of Wooden Boards

- Do Not wash in the dishwasher or sink.
- Clean with a damp cloth and sanitiser spray ensuring the sanitiser is given at least 30 seconds contact time.
- Do Not use as a cutting surface as this will scar the boards and help them to split.
- When cleaned make sure they are left to air dry with a gap between the boards.
- Do Not leave near a naked flame or under the hot lights.

Crockery

10” WHITE CLASSIC ROUND PLATE

13” WHITE OVAL PLATE

4OZ WHITE SAUCE/ GRAVY BOAT

Enamel Bake Pan 28cm

GOI SOLID ASH BOARD

9.75” 25cm Wooden Skewer/Stick

12” WHITE OVAL PLATE

2oz White Dip Pot Ramekin

8OZ CLEAR SUNDAE DISH/Viola

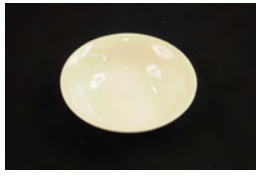
Enamel Pie Dish 16cm

Oval Sizzle Platter Small 9.5” x 5.5”

Plain White Oval Eared Dish Intermediate 9x5”
KPIED010

S/S Balti Dish with handles 6” 15cm

WHT RIM PASTA PLATE 11”



WHITE OATMEAL BOWL

Knickerbocker Glory Glass

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs	1 each		C				
MS - Soup Choice							
Mixed Soup - Mushroom, Spin	1each		D	Microwave	2m	FP	75˚C/S:82˚C
Soup - Tomato 24x250gm	1each		D	Microwave	2m	FP	75˚C/S:82˚C
MS - Uncut Bread Choice x1 SS19							
White Bloomer Uncut	1slice		D				
Malted Bloomer Uncut	1slice		D				

Method & Presentation

- Pierce the soup pouch and place in a microwavable container. Decant into a warm bowl.
- Place serviette onto the plate.
- Add soup bowl to plate with the customers bread choice and butter.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P)10IN WHITE CLASSIC ROUND; (P)WHITE OATMEAL BOWL 1

Soup of The Day v

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Jalepenos - Sliced Green	15 g	C				
Mozzarella/White Mature Cheddar Grated	50 g	C				
Heinz Salsa (2x2.5ltr)	25 g	C				
Soured Cream	25 g	C				
Fresh Herbs Chives Chopped	2 g	C				
Tortilla Chips Chilli	75 g	A				
Nacho cheese Sauce 96 x 70gm	1 each	F	Pasta Boiler	3m	100°C	75°C/S:82°C

Method & Presentation

- Wash and finely chop the chives.
- Place half the amount of tortillas into the oval eared dish, sprinkle half the grated cheese and pour half the nacho cheese sauce over.
- Top with the remaining tortillas, grated cheese and nacho cheese sauce.
- Top with sour cream and salsa.
- Finish with jalapeños and chives.
- Serve as shown in the photo.

Dish Time

5m

Crockery

(P)9IN WHITE OVAL EAR DISH

(P)10IN WHITE CLASSIC ROUND

Nachos v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - Halloumi Fries	1 portion	C	Deep Fry	2m	180°C	75˚C
Pico de Gallo	25 g	C				
Rocket Salad	5 g	C				
Soured Cream	50 g	C				

Method & Presentation

- Cut half a block of halloumi into fingers length ways.
- Carefully place the halloumi fingers into the fryer ensuring they do not stick together.
- Carefully remove the fingers from the fryer and drain.
- Top with the sour cream and pico de gallo.
- Finish with the rocket.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P) OBLONG ENAMEL PIE DISH

Halloumi Fries v

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Basil Pesto Dressing	20 g	C				
Heinz Salsa (2x2.5ltr)	50 g	C				
MS - Deep Dried Ravioli	4 each	F	Deep Fry	4m	180°C	75˚C/S:82˚C
Rocket Salad	5 g	C				

Method & Presentation

- Drain and transfer the Ravioli before serving.
- Place the salsa onto the centre of the plate.
- Carefully place the deep fried ravioli onto the salsa.
- Finish with a drizzle of basil pesto dressing and rocket.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Deep Fried Ravioli v

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Caramelised Red Onion Chutney	50 g	C				
Carrots (Whole Raw)	30 g	C				
Cheese Mini Camembert 125g	1 each	C	Merrychef 50%	2m 15s	225°C	75˚C
Cucumbers Class 2 Bulk - Slice	6 slice	C				
MS - Croutons SS19	1 each	A				

Method & Presentation

- Cut the carrot and cucumber into batons.
- Camembert - Remove plastic outer film from camembert but leave inner paper film in place for cooking. Score top of camembert with a cross before cooking.
- Croutons - Cut 1 x sliced white bread into 6 equal sized fingers, spray with oil and season with salt and pepper. Bake in Merrychef for 2 minutes, 225°C, 100% power.
- Serve as shown in the photo.

Dish Time	Crockery
4m	(P)2OZ WHITE DIP POT RAMEKIN; (P)WHITE ENAMEL BAKE PAN

Baked Mini Camembert v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Louisiana Chicken	6 each		F	Deep Fry	3m 20s	180°C	75˚C/S:82˚C
MS - Garnish	1 each		C				
Texan BBQ Sauce	50 g		C				

Method & Presentation

- Chicken Strips - Drain and transfer.
- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND; (P)2OZ WHITE DIP POT RAMEKIN

Crispy Chicken Strips

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Chicken Wings	8 each	D	Deep Fry	4m 30s	180°C	75˚C/S:82˚C
MS - Mainstream Wings Sauces SS19						
Texan BBQ Sauce - Hot	50g	C	Microwave	20s	FP	75˚C/S:82˚C
Sweet Chilli Sauce - Hot	50g	C	Microwave	20s	FP	75˚C/S:82˚C

Method & Presentation

- Chicken Wings - Drain and transfer.
- Sauce choice to be served in ramekin on side of plate.
- Serve as shown in the photo.

Dish Time

5m

Crockery

- (P)10IN WHITE CLASSIC ROUND
- (P)2OZ WHITE DIP POT RAMEKIN
- (P) OBLONG ENAMEL PIE DISH

Chicken Wings

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Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Chicken Wings	4 each	D	Deep Fry	4m 30s	180°C	75˚C/S:82˚C
Fresh Herbs Chives Chopped	2 g	C				
Garlic Slices	4 each	D	Grill	1m 30s		
Heinz Salsa (2x2.5ltr)	25 g	C				
Jalepenos - Sliced Green	15 g	C				
Louisiana Chicken	4 each	F	Deep Fry	3m 20s	180°C	75˚C/S:82˚C
Mayonnaise Reduced Fat	50 g	C				
Mozzarella/White Mature Cheddar Grated	50 g	C				
Nacho cheese Sauce 96 x 70gm	1 each	F	Pasta Boiler	3m	100°C	75˚C/S:82˚C
Onion Rings Giant Reformed (2ml) - FG	4 each	F	Deep Fry	3m 20s	180°C	75˚C/S:82˚C
Soured Cream	25 g	C				
Texan BBQ Sauce	50 g	C				
Tortilla Chips Chilli	75 g	A				

Method & Presentation

- Chicken Wings - Drain and transfer.
- Onion Rings - Drain and transfer.
- Wash and finely chop the chives.
- Grill both sides of the garlic slice till golden brown.
- Chicken Strips - Drain and transfer.
- Place half the amount of tortillas into the oval eared dish, sprinkle half the grated cheese and pour half the nacho cheese sauce over.
- Top with the remaining tortillas, grated cheese and nacho cheese sauce.
- Top with sour cream and salsa.
- Finish with jalapeños and chives.
- Serve as shown in the photo.

Dish Time

6m

Crockery

(P)13IN WHITE OVAL PLATE

(P)2OZ WHITE DIP POT RAMEKIN

(P)9IN WHITE OVAL EAR DISH

House Sharing Platter

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Heinz Salsa (2x2.5ltr)	75 g	C				
Soured Cream	75 g	C				
Mozzarella/White Mature Cheddar Grated	100 g	C				
Jalepenos - Sliced Green	30 g	C				
Nacho cheese Sauce 96 x 70gm	2 each	F	Pasta Boiler	3m	100°C	75°C/S:82°C
Tortilla Chips Chilli	150 g	A				
Fresh Herbs Chives Chopped	2 g	C				

Method & Presentation

- Wash and finely chop the chives.
- Place half the amount of tortillas into the pasta bowl, sprinkle half the grated cheese and pour over 1 of the nacho cheese sauce pouches.
- Top with the remaining tortillas, grated cheese and the second nacho cheese sauce.
- Top with sour cream and salsa.
- Finish with jalapeños and chives.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)PLAIN WHITE PASTA PLATE 11.75

Nachos Sharer v

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
25cm Fresh Rising Pizza Base	1 each		F	Merrychef 75%	4m	225°C	75˚C/S:82˚C
Basil Pesto Dressing	20 g		C				
Garlic Slices	2 each		D	Grill	1m 30s		
Mozzarella/White Mature Cheddar Grated	50 g		C				
Rocket Salad	3 g		C				
MS - Ravoli or Chicken Wings							
MS - Ravioli & Salsa	1each						
MS - Chicken Wings & BBQ Sa	1each						

Method & Presentation

- Pizza Base - Place onto a Merrychef tray with no Teflon Mat.
- Grill both sides of the garlic slice till golden brown.
- Evenly top the pizza with the cheese before cooking.
- Carefully remove pizza once cooked and place onto board.
- Drizzle with basil pesto dressing and finish with rocket.
- Serve as shown in the photo.

Dish Time

5m

Crockery

(P)WHITE ENAMEL BAKE PAN 1

(P)2OZ WHITE DIP POT RAMEKIN

(P)C&B RUBBER-WOOD BOARD

Margherita Pizza & Cheese Sharing Board v

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
25cm Fresh Rising Pizza Base	1 each		F	Merrychef 75%	4m	225°C	75˚C/S:82˚C
Basil Pesto Dressing	20 g		C				
Garlic Slices	2 each		D	Grill	1m 30s		
HH NG Pepperoni (Brakes)	8 slice		F				
Mozzarella/White Mature Cheddar Grated	50 g		C				
Rocket Salad	3 g		C				
MS - Ravoli or Chicken Wings							
MS - Ravioli & Salsa	1each						
MS - Chicken Wings & BBQ Sa	1each						

Method & Presentation

- Pizza Base - Place onto a Merrychef tray with no Teflon Mat.
- Grill both sides of the garlic slice till golden brown.
- Evenly top the pizza with the cheese and then the pepperoni slices prior to cooking.
- Carefully remove pizza once cooked and place onto board.
- Drizzle with basil pesto dressing and finish with rocket.
- Serve as shown in the photo.

Dish Time

5m

Crockery

(P)WHITE ENAMEL BAKE PAN 1

(P)2OZ WHITE DIP POT RAMEKIN

(P)C&B RUBBER-WOOD BOARD

Pepperoni Pizza & Cheese Sharing Board

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight From	Cook	Cook Method	Time	Cook Temp	Core Temp
25cm Fresh Rising Pizza Base	1 each		F	Merrychef 75%	4m	225°C	75˚C/S:82˚C
Basil Pesto Dressing	20 g		C				
Garlic Slices	2 each		D	Grill	1m 30s		
HH NG Pepperoni (Brakes)	8 slice		F				
Mozzarella/White Mature Cheddar Grated	50 g		C				
MS - BBQ Pulled Pork Cold	75 g		C				
Roast chicken breast skin on 150g Cold	½ each		D				
Rocket Salad	3 g		C				
MS - Ravoli or Chicken Wings							
MS - Ravioli & Salsa	1each						
MS - Chicken Wings & BBQ Sa	1each						

Method & Presentation

- Pizza Base - Place onto a Merrychef tray with no Teflon Mat.
- Grill both sides of the garlic slice till golden brown.
- Remove the skin from the chicken breast.
- Evenly top the pizza with the cheese and then the pepperoni slices, cold BBQ Pulled Pork and cold chicken breast slices prior to cooking.
- Carefully remove pizza once cooked and place onto board.
- ENSURE CORRECT RE-HEAT TEMPERATURES ARE ACHIEVED.
- Drizzle with basil pesto dressing and finish with rocket.
- Serve as shown in the photo.

Dish Time

5m

Crockery

(P)WHITE ENAMEL BAKE PAN

(P)2OZ WHITE DIP POT RAMEKIN

Meat Feast Pizza & Cheese Sharing Board

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Chicken Wings	24 each		D	Deep Fry	4m 30s	180°C	75˚C/S:82˚C
Kiev Sauce (Microwave)	½ each		D	Microwave	30s	FP	75˚C/S:82˚C
Sweet Chilli Sauce - Hot	50 g		C	Microwave	20s	FP	75˚C/S:82˚C
Texan BBQ Sauce - Hot	50 g		C	Microwave	20s	FP	75˚C/S:82˚C

Method & Presentation

- Chicken Wings - Drain and transfer.
- Place the three sauce dip pots into the tray and then arrange the hot chicken wings around the dip pot.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)WHITE ENAMEL BAKE PAN; (P)2OZ WHITE DIP POT RAMEKIN

Chicken Wings Sharer

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
70gm Speciality Brioche Bun - toasted	1 each	D	Grill	30s	HP	
6oz Gourmet Burger - MS	1 each	D	Grill	7m		75˚C
Burger Sauce	15 g	C				
Cooked Super Crunch Fries	150 g	F	Deep Fry	2m 20s	180°C	75˚C/S:82˚C
Iceberg Lettuce	25 g	C				
Onion - Red Onion	15 g	C				
Tomato Raw	¼ each	C				

Method & Presentation

- Slice bun in half and toast on the cut surfaces.
- Fries - Drain and transfer.
- Add burger sauce, iceberg lettuce, sliced tomato and finely sliced red onion to the bun base.
- Place burger on top of salad and finish with the bun lid.
- Serve as shown in the photo.

Dish Time	Crockery
8m	(P)12IN WHITE OVAL PLATE; (P) OBLONG ENAMEL PIE DISH

Classic Burger

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
Cooked Super Crunch Fries	150 g	F	Deep Fry	2m 20s	180°C	75˚C/S:82˚C
70gm Speciality Brioche Bun - toasted	1 each	D	Grill	30s	HP	
Iceberg Lettuce	25 g	C				
Mayonnaise Reduced Fat	15 g	C				
MS - Southern Fried Chicken	1 each	D	Deep Fry	4m	180°C	75˚C/S:82˚C
Onion - Red Onion	15 g	C				
Tomato Raw	¼ each	C				

Method & Presentation

- Fries - Drain and transfer.
- Slice bun in half and toast on the cut surfaces.
- Southern Fried Chicken - Drain and transfer.
- Add mayo, iceberg lettuce, sliced tomato and finely sliced red onion to the bun base.
- Place southern fried chicken fillet on top of salad and finish with bun lid.
- Serve as shown in the photo.

Dish Time

5m

Crockery

(P)12IN WHITE OVAL PLATE

(P) OBLONG ENAMEL PIE DISH

Southern Fried Chicken Burger

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
70gm Speciality Brioche Bun - toasted	1 each		D	Grill	30s	HP	
6oz Gourmet Burger - MS	1 each		D	Grill	7m		75˚C
Bacon - Smoked Streaky 2.25kg - Pre cooked grill re-heat MS	2 slice		C	Grill	55s		75˚C/S:82˚C
Burger Sauce	15 g		C				
Cooked Super Crunch Fries	150 g		F	Deep Fry	2m 20s	180°C	75˚C/S:82˚C
Iceberg Lettuce	25 g		C				
Onion - Red Onion	15 g		C				
Tomato Raw	¼ each		C				
White Mature Cheddar Slices	1 slice		C				

Method & Presentation

- Slice bun in half and toast on the cut surfaces.
- Fries - Drain and transfer.
- Add burger sauce, iceberg lettuce, sliced tomato and finely sliced red onion to the bun base.
- Place burger onto tray, top with bacon and cheese slice and lightly melt the cheese under the rise & fall grill.
- Place the topped burger on top of the salad.
- Finish with the bun lid.
- Serve as shown in the photo.

Dish Time

8m

Crockery

(P) OBLONG ENAMEL PIE DISH

(P)12IN WHITE OVAL PLATE

Cheese & Bacon Burger

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Mango and Lime Chicken Thigh	2 each		D	Microwave	2m	FP	75˚C/S:82˚C
Soft Roll	1 each		D				
Iceberg Lettuce	25 g		C				
Tomato Raw	¼ each		C				
Onion - Red Onion	15 g		C				
Soured Cream	50 g		C				
Pico de Gallo	25 g		C				
Cooked Super Crunch Fries	150 g		F	Deep Fry	2m 20s	180°C	75˚C/S:82˚C
Mayonnaise Reduced Fat	15 g		C				
New Piri Piri Hot Sauce	50 ml		C	Microwave	20s	FP	75˚C/S:82˚C

Method & Presentation

- Chicken thighs - Place onto plate and cover with cling film before microwaving.
- Fries - Drain and transfer.
- Add mayo, iceberg lettuce, sliced tomato and finely sliced red onion to the soft roll base.
- Place heated chicken thighs onto grill for 2 minutes to colour, turning over half way through.
- Place chicken thighs onto salad and top with hot piri piri sauce, sour cream and pico de gallo.
- Finish with the soft roll lid.
- Serve as shown in the photo.

Dish Time

6m

Crockery

(P)12IN WHITE OVAL PLATE

(P) OBLONG ENAMEL PIE DISH

Piri Piri Chicken Burger

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
70gm Speciality Brioche Bun - toasted	1 each		D	Grill	30s	HP	
6oz Gourmet Burger - MS	1 each		D	Grill	7m		75˚C
Bacon - Smoked Streaky 2.25kg - Pre cooked grill re-heat MS	2 slice		C	Grill	55s		75˚C/S:82˚C
Burger Sauce	15 g		C				
Cooked Super Crunch Fries	150 g		F	Deep Fry	2m 20s	180°C	75˚C/S:82˚C
Iceberg Lettuce	25 g		C				
Mac Cheese (new)	1 each		D	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - BBQ Pulled Pork	75 g		C	Microwave	45s	FP	75˚C/S:82˚C
Onion - Red Onion	15 g		C				
Tomato Raw	¼ each		C				

Method & Presentation

- Slice bun in half and toast on the cut surfaces.
- Fries - Drain and transfer.
- Add burger sauce, iceberg lettuce, slice tomato and finely sliced red onion to the bun base.
- Place the burger on top of the salad and top with the bacon slices.
- Add the BBQ pulled pork and the mac cheese.
- Finish with the bun lid.
- Serve as shown in the photo.

Dish Time

9m

Crockery

(P)12IN WHITE OVAL PLATE

(P) OBLONG ENAMEL PIE DISH

BBQ Pulled Pork, Mac & Cheese Burger

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
70gm Speciality Brioche Bun - toasted	1 each	D	Grill	30s	HP	
6oz Gourmet Burger - MS	1 each	D	Grill	7m		75˚C
Bacon - Smoked Streaky 2.25kg - Pre cooked grill re-heat MS	2 slice	C	Grill	55s		75˚C/S:82˚C
Burger Sauce	15 g	C				
Cooked Super Crunch Fries	150 g	F	Deep Fry	2m 20s	180°C	75˚C/S:82˚C
Free Range Fried Egg MS	1 each	C	Shallow Fry	1m 40s		
Iceberg Lettuce	25 g	C				
MS - Mushrooms Panfried	50 g	C	Pan Fry	4m		75˚C/S:82˚C
Onion - Red Onion	15 g	C				
Tomato Raw	¼ each	C				
White Mature Cheddar Slices	1 slice	C				

Method & Presentation

- Slice bun in half and toast on the cut surfaces.
- Fries - Drain and transfer.
- Cut mushrooms into quarters before pan frying.
- Add burger sauce, iceberg lettuce, sliced tomato and finely sliced red onion to the bun base.
- Place burger onto tray, top with bacon and cheese slice and lightly melt the cheese under the rise & fall grill.
- Place the topped burger on top of the salad.
- Top with mushrooms and fried egg.
- Finish with bun lid.
- Serve as shown in the photo.

Dish Time

9m

Crockery

(P)12IN WHITE OVAL PLATE

(P) OBLONG ENAMEL PIE DISH

Gourmet Burger

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
70gm Speciality Brioche Bun - toasted	1 each	D	Grill	30s	HP	
Cooked Super Crunch Fries	150 g	F	Deep Fry	2m 20s	180°C	75˚C/S:82˚C
Iceberg Lettuce	25 g	C				
Mayonnaise Reduced Fat	15 g	C				
Onion - Red Onion	15 g	C				
Miso and hoi sin burger	1 each	F	Merrychef 75%	3m 30s	225°C	75˚C/S:82˚C
Sweet Chilli Sauce - Hot	50 g	C	Microwave	20s	FP	75˚C/S:82˚C
Tomato Raw	¼ each	C				

Method & Presentation

- Slice bun in half and toast on the cut surfaces.
- Fries - Drain and transfer.
- Place burger patty onto a Teflon coated Merrychef tray and heat.
- Add mayo, iceberg lettuce, slice tomato and finely sliced red onion to the bun base.
- Place the chickpea & Hoisin burger on top of the salad.
- Drizzle the hot sweet chilli sauce over the burger.
- Finish with the bun lid.
- Serve as shown in the photo.

Dish Time

5m

Crockery

(P)12IN WHITE OVAL PLATE

(P) OBLONG ENAMEL PIE DISH

Chickpea, Red Pepper & Hoisin Burger v

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Steak - Rump 8oz (x5) (MS)	1 each		C	Grill			
MS - Half Tomato & 3 Onion Rings	1 portion						
BHMS - Steak Seasoning SS18	1 portion		A				
MS - Section Sides AW18							
Baked Jacket Potatoes	1each		F	Microwave	2m 30s	FP	75˚C/S:82˚C
Gourmet Chip Cooked - MS	210g		F	Deep Fry	6m	180°	75˚C/S:82˚C
Cooked Super Crunch Fries	150g		F	Deep Fry	2m 20s	180°	75˚C/S:82˚C
MS - Buttered Baby Potatoes	250g		C	Microwave	1m 30s	FP	75˚C/S:82˚C
MS - Mashed Potato	280g		D	Microwave	1m 30s	FP	75˚C/S:82˚C
MS - Section Veg SS19							
Garden Peas (Frozen)	85g		F	Pasta Boiler	1m	100°	
Pink Star Slaw	100g		C				
MS - Mixed Vegetables SS19	1each		C	Microwave	2m	FP	75˚C/S:82˚C
MS - Small Mixed Salad SS19	1each		C				

Method & Presentation

- Oil and season the steak as per the Steak Cooking Guide.
- Cook the steak evenly on both sides to guests request, rest for 3-4 minutes before serving.
- Grill the 1/2 tomato on both sides until heated through.
- Onion Rings - Drain and transfer.
- Serve with the guests chosen options.
- Mixed salad choice: -
- 30g Mixed leaf, 10g Red onion, 1/2 tomato (wedges), 25g Roasted mixed peppers, 2 slices of cucumber, 1g Cress and 5g Dressing.
- Mixed Veg Choice: - 30gm broccoli, 30gm carrot, 60gm Savoy cabbage, 30gm peas, 2 butter cogs.
- Serve as shown in the photo.

Dish Time

0h 15m 00s

Crockery

(P)12IN WHITE OVAL PLATE

8oz Rump

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - Half Tomato & 3 Onion Rings	1 portion					
BHMS - Steak Seasoning SS18	1 portion	A				
Steak - Sirloin 8oz (x5) - MS	1 each	C	Grill			
MS - Section Sides AW18						
Baked Jacket Potatoes	1each	F	Microwave	2m 30s	FP	75˚C/S:82˚C
Gourmet Chip Cooked - MS	210g	F	Deep Fry	6m	180°	75˚C/S:82˚C
Cooked Super Crunch Fries	150g	F	Deep Fry	2m 20s	180°	75˚C/S:82˚C
MS - Buttered Baby Potatoes	250g	C	Microwave	1m 30s	FP	75˚C/S:82˚C
MS - Mashed Potato	280g	D	Microwave	1m 30s	FP	75˚C/S:82˚C
MS - Section Veg SS19						
Garden Peas (Frozen)	85g	F	Pasta Boiler	1m	100°	
Pink Star Slaw	100g	C				
MS - Mixed Vegetables SS19	1each	C	Microwave	2m	FP	75˚C/S:82˚C
MS - Small Mixed Salad SS19	1each	C				

Method & Presentation

- Grill the 1/2 tomato on both sides until heated through.
- Onion Rings - Drain and transfer.
- Oil and season the steak as per the Steak Cooking Guide.
- Cook steak evenly on both sides to guests request, rest for 3-4 minutes before serving.
- Serve with the guests chosen options.
- Mixed salad choice: -
- 30g Mixed leaf, 10g Red onion, 1/2 tomato (wedges), 25g Roasted mixed peppers, 2 slices of cucumber, 1g Cress and 5g Dressing.
- Mixed Veg Choice: - 30gm broccoli, 30gm carrot, 60gm Savoy cabbage, 30gm peas, 2 butter cogs.
- Serve as shown in the photo.

Dish Time

0h 15m 00s

Crockery

(P)12IN WHITE OVAL PLATE

8oz Sirloin

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Beef Rib Eye Steak 5 x 255g - MS	1 each		C	Grill			
MS - Half Tomato & 3 Onion Rings	1 portion						
BHMS - Steak Seasoning SS18	1 portion		A				
MS - Section Sides AW18							
Baked Jacket Potatoes	1each		F	Microwave	2m 30s	FP	75˚C/S:82˚C
Gourmet Chip Cooked - MS	210g		F	Deep Fry	6m	180°	75˚C/S:82˚C
Cooked Super Crunch Fries	150g		F	Deep Fry	2m 20s	180°	75˚C/S:82˚C
MS - Buttered Baby Potatoes	250g		C	Microwave	1m 30s	FP	75˚C/S:82˚C
MS - Mashed Potato	280g		D	Microwave	1m 30s	FP	75˚C/S:82˚C
MS - Section Veg SS19							
Garden Peas (Frozen)	85g		F	Pasta Boiler	1m	100°	
Pink Star Slaw	100g		C				
MS - Mixed Vegetables SS19	1each		C	Microwave	2m	FP	75˚C/S:82˚C
MS - Small Mixed Salad SS19	1each		C				

Method & Presentation

- Oil and season the steak as per the Steak Cooking Guide. Cook steak evenly on both sides to guests request, rest for 3-4 minutes before serving.
- Grill the 1/2 tomato on both sides until heated through.
- Onion Rings - Drain and transfer.
- Serve with the guests chosen options.
- Mixed salad choice: -
- 30g Mixed leaf, 10g Red onion, 1/2 tomato (wedges), 25g Roasted mixed peppers, 2 slices of cucumber, 1g Cress and 5g Dressing.
- Mixed Veg Choice: - 30gm broccoli, 30gm carrot, 60gm Savoy cabbage, 30gm peas, 2 butter cogs.
- Serve as shown in the photo.

Dish Time

0h 15m 00s

Crockery

(P)12IN WHITE OVAL PLATE

9oz Rib eye

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
BHMS - Steak Seasoning SS18	1 portion	A				
Roast chicken breast skin on 150g	1 each	D	Microwave	2m	FP	75˚C/S:82˚C
8oz Gammon Steak (d cut) x10 (LV)	½ each	C	Grill	6m 40s		75˚C
Gourmet Chip Cooked - MS	210 g	F	Deep Fry	6m	180°C	75˚C/S:82˚C
Garden Peas (Frozen)	85 g	F	Pasta Boiler	1m	100°C	
MS - Half Tomato & 3 Onion Rings	1 portion					
Premium Pork Sausage 8's (Reheat Merrychef)	2 each	C	Merrychef 75%	1m	225°C	75˚C/S:82˚C
Steak - Rump 8oz (x5) (MS)	½ each	C	Grill			
MS - Gammon Mod Choice (Double)						
Pineapple Slices In Syrup (	2slice	C	Grill	1m 30s		
Free Range Fried Egg MS	2each	C	Shallow Fry	1m 40s		
MS - x1 Egg & x1 Pineapple	1each	C				

Method & Presentation

- Season the gammon only with black pepper and cook evenly on both sides until core temperature has been achieved, rest for 3-4 minutes
- Gourmet Chips - Drain and transfer.
- Peas - ensure peas are served vibrant green.
- Grill the 1/2 tomato on both sides until heated through.
- Onion Rings - Drain and transfer.
- Oil and season the steak as per the Steak Cooking Guide.
- Cook the steak evenly on both sides to guests request, rest for 3-4 minutes before serving.
- Remove the skin from the heated chicken breast.
- Serve with either 2 X fried eggs / 2 X grilled pineapple rings / 1 X egg and 1 X grilled pineapple.
- Serve as shown in the photo.

Dish Time

0h 10m 00s

Crockery

(P)12IN WHITE OVAL PLATE

Mixed Grill

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
BHMS - Steak Seasoning SS18	½ portion	A				
Fajita Seasoning	10 g	A				
Heinz Salsa (2x2.5ltr)	50 g	C				
Iceberg Lettuce	25 g	C				
Mozzarella/White Mature Cheddar Grated	25 g	C				
MS - Roasted Red Onions Cooked (reheat)	100 g	C	Microwave	1m	FP	75˚C/S:82˚C
MS - Roast Mixed Peppers Cooked (reheat)	100 g	C	Microwave	1m	FP	75˚C/S:82˚C
New 6” Super Soft Tortilla	4 each	D	Microwave	10s	FP	
Soured Cream	50 g	C				
Steak - Rump 8oz (x5) (MS)	½ each	C	Grill			

Method & Presentation

- Oil and season the steak as per the Steak Cooking Guide.
- Cook the steak evenly on both sides, rest for 3-4 minutes before serving.
- Heat the skillet under the rise & fall grill or in the oven.
- Cook the steak with the fajita seasoning.
- Place the hot roasted red onion and peppers onto the hot skillet and top with the cooked and sliced steak.
- Serve salsa, sour cream and cheese in ramekins.
- Ensure the skillet is sizzling.
- Serve as shown in the photo.

Dish Time

0h 10m 00s

Crockery

(P)OVAL SZZLE PLATTER SMLL 9.5

(P)12IN WHITE OVAL PLATE

(P)2OZ WHITE DIP POT RAMEKIN

Steak Fajitas

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Fajita Seasoning	10 g	A				
Heinz Salsa (2x2.5ltr)	50 g	C				
Iceberg Lettuce	25 g	C				
Mozzarella/White Mature Cheddar Grated	25 g	C				
MS - Roasted Red Onions Cooked (reheat)	100 g	C	Microwave	1m	FP	75˚C/S:82˚C
MS - Roast Mixed Peppers Cooked (reheat)	100 g	C	Microwave	1m	FP	75˚C/S:82˚C
New 6” Super Soft Tortilla	4 each	D	Microwave	10s	FP	
Roast chicken breast skin on 150g	1 each	D	Microwave	2m	FP	75˚C/S:82˚C
Soured Cream	50 g	C				

Method & Presentation

- Remove the skin from the chicken breast.
- Heat the skillet under the rise & fall grill or in the oven.
- Slice the cold chicken, season with the fajita spice and then cling film before microwaving.
- Place the hot roasted red onion and peppers onto the hot skillet and top with the hot fajita spiced chicken slices.
- Serve salsa, sour cream and cheese in ramekins.
- Ensure the skillet is sizzling.
- Serve as shown in the photo.

Dish Time

5m

Crockery

(P)OVAL SZZLE PLATTER SMLL 9.5

(P)12IN WHITE OVAL PLATE

(P)2OZ WHITE DIP POT RAMEKIN

Chicken Fajitas

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Fajita Seasoning	10 g	A				
Heinz Salsa (2x2.5ltr)	50 g	C				
Iceberg Lettuce	25 g	C				
Mozzarella/White Mature Cheddar Grated	25 g	C				
MS - Roasted Red Onions Cooked (reheat)	100 g	C	Microwave	1m	FP	75˚C/S:82˚C
MS - Roast Mixed Peppers Cooked (reheat)	100 g	C	Microwave	1m	FP	75˚C/S:82˚C
MS - Seasoned Oil	1 each	A				
New 6” Super Soft Tortilla	4 each	D	Microwave	10s	FP	
Salmon Portions skin on (R&F Grill)	1 each	D	R&F Grill	9m 45s		75˚C
Soured Cream	50 g	C				

Method & Presentation

- Place salmon on a tray, oil and season, then cook under the rise & fall grill.
- Heat the skillet under the rise & fall grill or in the oven.
- Season the salmon with the fajita seasoning before cooking.
- Place the hot roasted red onion and peppers onto the hot skillet and top with the cooked and seasoned salmon fillet.
- Serve salsa, sour cream and cheese in ramekins.
- Ensure the skillet is sizzling.
- Serve as shown in the photo.

Dish Time

0h 11m 00s

Crockery

(P)OVAL SZZLE PLATTER SMLL 9.5

(P)12IN WHITE OVAL PLATE

(P)2OZ WHITE DIP POT RAMEKIN

Salmon Fajitas †

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Fajita Seasoning	10 g	A				
Heinz Salsa (2x2.5ltr)	50 g	C				
Iceberg Lettuce	25 g	C				
Mozzarella/White Mature Cheddar Grated	25 g	C				
MS - Grilled Halloumi (v)	1/2 each	C	R&F Grill	3m 30s	FP	75˚C
MS - Roasted Red Onions Cooked (reheat)	100 g	C	Microwave	1m	FP	75˚C/S:82˚C
MS - Roast Mixed Peppers Cooked (reheat)	100 g	C	Microwave	1m	FP	75˚C/S:82˚C
New 6” Super Soft Tortilla	4 each	D	Microwave	10s	FP	
Soured Cream	50 g	C				

Method & Presentation

- Heat the skillet under the rise & fall grill or in the oven.
- Grill the sliced halloumi (approx. 3-4 slices) as stated with the fajita seasoning.
- Place the hot roasted red onion and peppers onto the hot skillet and top with the grilled halloumi slices.
- Serve salsa, sour cream and cheese in ramekins.
- Ensure the skillet is sizzling.
- Serve as shown in the photo.

Dish Time

5m

Crockery

(P)OVAL SZZLE PLATTER SMLL 9.5

(P)12IN WHITE OVAL PLATE

(P)2OZ WHITE DIP POT RAMEKIN

Halloumi Fajitas v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Beef Slices in Gravy	1 each		D	Microwave	1m 20s	FP	75˚C/S:82˚C
Large Square Yorkshire Pudding (Micro)	1 each		F	Microwave	45s	FP	75˚C/S:82˚C
Garden Peas (Frozen)	85 g		F	Pasta Boiler	1m	100°C	
Gourmet Chip Cooked - MS	210 g		F	Deep Fry	6m	180°C	75˚C/S:82˚C

Method & Presentation

- Peas - ensure peas are served vibrant green.
- Gourmet Chips - Drain and transfer.
- Pierce pouch before heating beef.
- Place beef slices into Yorkshire pudding with a little of the gravy, roll tightly and cut in half.
- Pour remaining gravy from beef pouch into sauce boat.
- Serve as shown in the photo.

Dish Time

7m

Crockery

(P)12IN WHITE OVAL PLATE

(P)4OZ WHITE SAUCE BOAT

Beef Yorkie Wrap

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Garden Peas (Frozen)	85 g	F	Pasta Boiler	1m	100°C	
Gourmet Chip Cooked - MS	210 g	F	Deep Fry	6m	180°C	75˚C/S:82˚C
Large Square Yorkshire Pudding (Micro)	1 each	F	Microwave	45s	FP	75˚C/S:82˚C
MS - Gravy (v) (lrg) SS19	100 ml	C	Microwave	45s	FP	75˚C/S:82˚C
MS - Sage and Onion Stuffing Pre-Cooked	100 g	C	Merrychef 50%	1m	225°C	75˚C/S:82˚C
Roast chicken breast skin on 150g	1 each	D	Microwave	2m	FP	75˚C/S:82˚C

Method & Presentation

- Peas - ensure peas are served vibrant green.
- Gourmet Chips - Drain and transfer.
- Remove skin from the heated chicken.
- Slice chicken into strips and place inside the Yorkshire pudding with the stuffing and a little of the gravy.
- Roll the Yorkshire pudding up tightly and then cut in half.
- Decant the remaining gravy into a sauce boat.
- Serve as shown in the photo.

Dish Time

7m

Crockery

12" WHITE OVAL PLATE

(P)4OZ WHITE SAUCE BOAT

Chicken Breast Yorkie Wrap

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Battered Cod 220-260g - MS	1 each		D	Deep Fry	6m	180°C	75˚C
Gourmet Chip Cooked - MS	210 g		F	Deep Fry	6m	180°C	75˚C/S:82˚C
Bulk Sauce - Tartare Sauce	50 g		C				
Lemons (Small Whole)	⅛ each		C				
MS - Pea Choice							
Garden Peas (Frozen)	85g		F	Pasta Boiler	1m	100°	
Mushy Peas	150g		C	Microwave	35s	FP	75˚C/S:82˚C

Method & Presentation

- Place a drained defrosted fish into plain flour and coat both sides.
- Holding the floured fish by the tail coat liberally in the batter and let the excess drain away.
- Place in the fryer gently away from you, after 3 minutes turn and cook for a further 3 minutes until a core temperature is reached. Remove from fryer and drain off any excess oil.
- Gourmet Chips - Drain and transfer.
- Serve as shown in the photo.

Dish Time	Crockery
7m	(P)12IN WHITE OVAL PLATE, (P)2OZ WHITE DIP POT RAMEKIN

Cod & Chips †

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Gourmet Chip Cooked - MS	210 g		F	Deep Fry	6m	180°C	75˚C/S:82˚C
Whitby Scampi - MS	10 each		F	Deep Fry	4m	180°C	75˚C/S:82˚C
Bulk Sauce - Tartare Sauce	50 g		C				
Lemons (Small Whole)	⅛ each		C				
MS - Pea Choice							
Garden Peas (Frozen)	85g		F	Pasta Boiler	1m	100°	
Mushy Peas	150g		C	Microwave	35s	FP	75˚C/S:82˚C

Method & Presentation

- Gourmet Chips - Drain and transfer.
- Scampi - Drain and transfer
- Serve as shown in the photo.

Dish Time

7m

Crockery

(P)12IN WHITE OVAL PLATE

(P) OBLONG ENAMEL PIE DISH

(P)2OZ WHITE DIP POT RAMEKIN

Scampi & Chips †

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Single Portion Lasagne	1 each	D	Microwave	3m 20s	FP	75˚C/S:82˚C
MS - Small Mixed Salad SS19	1 each	C				
Garlic Slices	2 each	D	Grill	1m 30s		

Method & Presentation

- Grill both sides of the garlic slice till golden brown.
- Mixed salad choice: -
- 30g Mixed leaf, 10g Red onion, 1/2 tomato (wedges), 25g Roasted mixed peppers, 2 slices of cucumber, 1g Cress and 5g Dressing.
- Remove one portion of lasagne from the tray bake and defrost in the serving dish ready for heating. Cook in the serving dish.
- Serve as shown in the photo.

Dish Time

4m

Crockery

(P)12IN WHITE OVAL PLATE

(P)9IN WHITE OVAL EAR DISH

Lasagne

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Single Portion Lasagne	1 each		D	Microwave	3m 20s	FP	75˚C/S:82˚C
MS - Large Mixed Salad SS19	1 each		C				

Method & Presentation

- Arrange 80g of mixed leaf salad onto the plate, top with 20g sliced red onion, 1 tomato (wedges), 50g roasted mixed peppers, 4 slices of cucumber and 2g of cress. Drizzle 10g of dressing over to finish.
- Serve as shown in the photo.

Dish Time

4m 30s

Crockery

(P)12IN WHITE OVAL PLATE

(P)9IN WHITE OVAL EAR DISH

Lasagne - Under 600 Cal

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Mac Cheese (new)	2 each		D	Microwave	2m 30s	FP	75˚C/S:82˚C
Garlic Slices	2 each		D	Grill	1m 30s		
MS - Small Mixed Salad SS19	1 each		C				
Fresh Herbs Chives Chopped	2 g		C				

Method & Presentation

- Grill both sides of the garlic slice till golden brown.
- Wash and finely chop the chives.
- Mixed salad choice: -
- 30g Mixed leaf, 10g Red onion, 1/2 tomato (wedges), 25g Roasted mixed peppers, 2 slices of cucumber, 1g Cress and 5g Dressing.
- Remove the macaroni cheese from the tray bake and defrost in the serving dish ready for heating. Cook in the serving dish.
- Serve as shown in the photo.

Dish Time	Crockery
4m	(P)12IN WHITE OVAL PLATE; (P)9IN WHITE OVAL EAR DISH

Mac & Cheese v

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Mac Cheese (new)	2 each		D	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Large Mixed Salad SS19	1 each		C				
Fresh Herbs Chives Chopped	2 g		C				

Method & Presentation

- Arrange 80g of mixed leaf salad onto the plate, top with 20g sliced red onion, 1 tomato (wedges), 50g roasted mixed peppers, 4 slices of cucumber and 2g of cress. Drizzle 10g of dressing over to finish.
- Wash and finely chop the chives.
- Serve as shown in the photo.

Dish Time	Crockery
4m	(P)12IN WHITE OVAL PLATE, (P)9IN WHITE OVAL EAR DISH

Mac & Cheese v - Under 600 Cal

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Garden Peas (Frozen)	85 g	F	Pasta Boiler	1m	100°C	
Garlic & Coriander Glaze FG (Hot)	50 ml	D	Microwave	20s	FP	75˚C/S:82˚C
Gourmet Chip Cooked - MS	210 g	F	Deep Fry	6m	180°C	75˚C/S:82˚C
Kiev Sauce	1 each	F	Pasta Boiler	2m 30s	100°C	75˚C/S:82˚C
MS - Southern Fried Chicken	1 each	D	Deep Fry	4m	180°C	75˚C/S:82˚C

Method & Presentation

- Peas - ensure peas are served vibrant green.
- Gourmet Chips - Drain and transfer.
- Southern Fried Chicken - Drain and transfer.
- Drizzle hot garlic glaze over chicken before serving.
- Serve as shown in the photo.

Dish Time

7m

Crockery

(P)12IN WHITE OVAL PLATE

(P)4OZ WHITE SAUCE BOAT

Chicken Kiev with a Twist

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Bacon - Smoked Streaky 2.25kg - Pre cooked grill re-heat MS	2 slice		C	Grill	55s		75˚C/S:82˚C
Gourmet Chip Cooked - MS	210 g		F	Deep Fry	6m	180°C	75˚C/S:82˚C
Mozzarella/White Mature Cheddar Grated	20 g		C				
MS - Garnish	1 each		C				
Onion Rings Giant Reformed (2ml) - FG	3 each		F	Deep Fry	3m 20s	180°C	75˚C/S:82˚C
Pink Star Slaw	50 g		C				
Roast chicken breast skin on 150g	1 each		D	Microwave	2m	FP	75˚C/S:82˚C
Texan BBQ Sauce - Hot MS	75 g		C	Microwave	45s	FP	75˚C/S:82˚C

Method & Presentation

- Gourmet Chips - Drain and transfer.
- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Onion Rings - Drain and transfer.
- Remove the skin from the reheated chicken breast.
- Top the chicken with the streaky bacon rashers, followed by the cheese and transfer to a metal tray. Grill under the rise & fall grill until cheese has melted and lightly browned.
- Place the cheese and bacon topped chicken into oval eared dish and pour hot BBQ sauce over the top.
- Serve as shown in the photo.

Dish Time

7m

Crockery

(P)12IN WHITE OVAL PLATE

(P)9IN WHITE OVAL EAR DISH

Hunter’s Chicken

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Frozen Yellow Rice	1 each		F	Microwave	2m	FP	75˚C/S:82˚C
Chicken Tikka Masala 24x320gm	1 each		D	Microwave	2m 30s	FP	75˚C/S:82˚C
Large Plain Naan Bread 130g	1 each		F	Microwave	35s	FP	
Mango Chutney	50 g		C				
Poppodoms 6” Plain Cooked	1 each		A	Microwave	20s	FP	

Method & Presentation

- Before reheating, pierce the top of the chicken tikka masala pouch and stand up-right in a suitable microwavable container.
- Decant the curry into the balti dish and arrange on the plate with the rice.
- Serve as shown in the photo.

Dish Time

4m

Crockery

(P)12IN WHITE OVAL PLATE

(P)2OZ WHITE DIP POT RAMEKIN

(P)BALTI DISH 6 (LEASED) 1

Chicken Tikka Masala

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Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Garden Peas (Frozen)	85 g	F	Pasta Boiler	1m	100°C	
Lamb Weston Homestyle Mash	280 g	F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Gravy (v) (lrg) SS19	100 ml	C	Microwave	45s	FP	75˚C/S:82˚C
MS - Roasted Red Onions Cooked (reheat)	50 g	C	Microwave	1m	FP	75˚C/S:82˚C
Premium Pork Sausage 8's (Reheat Merrychef)	3 each	C	Merrychef 75%	1m	225°C	75˚C/S:82˚C

Method & Presentation

- Peas - ensure peas are served vibrant green.
- Place the hot mash into the middle of the bowl and sit the cooked sausages on top.
- Pour the gravy over the sausages and then finish with the roasted red onions.
- Serve as shown in the photo.
- UPSELL Giant Yorkshire pudding - Serve sausages, mash and peas inside the Yorkshire pudding on a 12" oval plate. Finish with gravy and roasted red onions.

Dish Time	Crockery
4m	(P)PLAIN WHITE PASTA PLATE 11.75

Sausages & Mash

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
Garden Peas (Frozen)	85 g	F	Pasta Boiler	1m	100°C	
8oz Gammon Steak (d cut) x10 (LV)	1 each	C	Grill	6m 40s		75˚C
Black Cracked Pepper	1 g	A				
Gourmet Chip Cooked - MS	210 g	F	Deep Fry	6m	180°C	75˚C/S:82˚C
MS - Gammon Mod Choice (Double)						
Pineapple Slices In Syrup (	2slice	C	Grill	1m 30s		
Free Range Fried Egg MS	2each	C	Shallow Fry	1m 40s		
MS - x1 Egg & x1 Pineapple	1each	C				

Method & Presentation

- Peas - ensure peas are served vibrant green.
- Season the gammon only with black pepper and cook evenly on both sides until core temperature has been achieved, rest for 3-4 minutes
- Gourmet Chips - Drain and transfer.
- Serve with either 2 X fried eggs / 2 X grilled pineapple rings / 1 X egg and 1 X grilled pineapple.
- Serve as shown in the photo.

Dish Time	Crockery
7m	(P)12IN WHITE OVAL PLATE

Gammon & Eggs

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - Gravy (v) (lrg) SS19	100 ml	C	Microwave	45s	FP	75˚C/S:82˚C
MS - Mixed Vegetables SS19	1 each	C	Microwave	2m	FP	75˚C/S:82˚C
Steak & Ruddles Ale Pie	1 each	D	Merrychef 75%	6m	225°C	75˚C/S:82˚C
MS - Chips or Mash Choice						
Lamb Weston Homestyle Mash	280g	F	Microwave	2m 30s	FP	75˚C/S:82˚C
Gourmet Chip Cooked - MS	210g	F	Deep Fry	6m	180°	75˚C/S:82˚C

Method & Presentation

- Mixed Veg Choice: - 30gm broccoli, 30gm carrot, 60gm Savoy cabbage, 30gm peas, 2 butter cogs.
- Decant the gravy into the sauce boat.
- Serve as shown in the photo.

Dish Time

7m

Crockery

(P)12IN WHITE OVAL PLATE

(P)4OZ WHITE SAUCE BOAT

British Beef & Ale Pie

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Chicken & Roasted Woodland Mushroom Pie	1 each		D	Merrychef 75%	6m	225°C	75˚C/S:82˚C
MS - Gravy (v) (lrg) SS19	100 ml		C	Microwave	45s	FP	75˚C/S:82˚C
MS - Mixed Vegetables SS19	1 each		C	Microwave	2m	FP	75˚C/S:82˚C
MS - Chips or Mash Choice							
Lamb Weston Homestyle Mash	280g		F	Microwave	2m 30s	FP	75˚C/S:82˚C
Gourmet Chip Cooked - MS	210g		F	Deep Fry	6m	180°	75˚C/S:82˚C

Method & Presentation

- Mixed Veg Choice: - 30gm broccoli, 30gm carrot, 60gm Savoy cabbage, 30gm peas, 2 butter cogs.
- Decant gravy into the sauce boat.
- Serve as shown in the photo.

Dish Time

7m

Crockery

(P)12IN WHITE OVAL PLATE

(P)4OZ WHITE SAUCE BOAT

Chicken & Roasted Woodland Mushroom Pie

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
Peppered Mushroom Pie	1 each	D	Merrychef 75%	4m 30s	225°C	75˚C/S:82˚C
MS - Gravy (v) (lrg) SS19	100 ml	C	Microwave	45s	FP	75˚C/S:82˚C
MS - Mixed Vegetables SS19	1 each	C	Microwave	2m	FP	75˚C/S:82˚C
MS - Chips or Mash Choice						
Lamb Weston Homestyle Mash	280g	F	Microwave	2m 30s	FP	75˚C/S:82˚C
Gourmet Chip Cooked - MS	210g	F	Deep Fry	6m	180°	75˚C/S:82˚C

Method & Presentation

- Mixed Veg Choice: - 30gm broccoli, 30gm carrot, 60gm Savoy cabbage, 30gm peas, 2 butter cogs.
- Decant gravy into the sauce boat.
- Serve as shown in the photo.

Dish Time	Crockery
7m	(P)12IN WHITE OVAL PLATE, (P)4OZ WHITE SAUCE BOAT

Peppered Mushroom Pie v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
25cm Fresh Rising Pizza Base	1 each	F	Merrychef 75%	4m	225°C	75˚C/S:82˚C
Basil Pesto Dressing	20 g	C				
Mozzarella/White Mature Cheddar Grated	50 g	C				
Rocket Salad	3 g	C				

Method & Presentation

- Pizza Base - Place onto a Merrychef tray with no Teflon Mat.
- Evenly top the pizza with the cheese before cooking.
- Carefully remove pizza once cooked and place onto board.
- Drizzle with basil pesto dressing and finish with rocket.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Margherita Pizza v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
25cm Fresh Rising Pizza Base	1 each	F	Merrychef 75%	4m	225°C	75˚C/S:82˚C
Basil Pesto Dressing	20 g	C				
HH NG Pepperoni (Brakes)	8 slice	F				
Mozzarella/White Mature Cheddar Grated	50 g	C				
Rocket Salad	3 g	C				

Method & Presentation

- Pizza Base - Place onto a Merrychef tray with no Teflon Mat.
- Evenly top the pizza with the cheese and then the pepperoni slices prior to cooking.
- Carefully remove pizza once cooked and place onto board.
- Drizzle with basil pesto dressing and finish with rocket.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Pepperoni Pizza

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Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
25cm Fresh Rising Pizza Base	1 each	F	Merrychef 75%	4m	225°C	75˚C/S:82˚C
Basil Pesto Dressing	20 g	C				
HH NG Pepperoni (Brakes)	8 slice	F				
Mozzarella/White Mature Cheddar Grated	50 g	C				
MS - BBQ Pulled Pork Cold	75 g	C				
Roast chicken breast skin on 150g Cold	½ each	D				
Rocket Salad	3 g	C				

Method & Presentation

- Pizza Base - Place onto a Merrychef tray with no Teflon Mat.
- Remove the skin from the chicken breast.
- Evenly top the pizza with the cheese and then the pepperoni slices, cold BBQ Pulled Pork and cold chicken breast slices prior to cooking.
- Carefully remove pizza once cooked and place onto board.
- ENSURE CORRECT RE-HEAT TEMPERATURES ARE ACHIEVED.
- Drizzle with basil pesto dressing and finish with rocket.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Meat Feast Pizza

Ingredients	Qty	Weight From	Cook	Cook Method	Time	Cook Temp	Core Temp
Cajun Deli Pasta	1 each		C				
Cress Growing	2 g		C				
Cucumbers Class 2 Bulk - Slice	4 slice		C				
French Dressing	10 ml		C				
MS - Roasted Red Onions Cooked (reheat)	50 g		C	Microwave	1m	FP	75˚C/S:82˚C
Onion - Red Onion	20 g		C				
Salad - Premium Multi Leaf (4x250g)	60 g		C				
Tomato Raw	½ each		C				

Method & Presentation

- Remove cress from pot and with kitchen scissors cut from compost.
- Carefully wash the cress, allow to drain.
- Roughly cut the half tomato.
- Slice the cucumber in half length ways, then thinly slice the cucumber on an angle. Serve 8 half pieces of cucumber per salad.
- Place mixed leaf into bowl.Carefully place the cucumber half slices, sliced red onion, cress, tomato and roast red onions in separate piles around the outside of the bowl.
- Place the Cajun deli pasta salad into the centre of the bowl.
- Drizzle the dressing over the salad items only.
- Serve as shown in the photo.

Dish Time	Crockery
4m	(P)PLAIN WHITE PASTA PLATE 11.75

Summer Salad Bowl v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Cajun Deli Pasta	1 each	C				
Cress Growing	2 g	C				
Cucumbers Class 2 Bulk - Slice	4 slice	C				
French Dressing	10 ml	C				
MS - Roasted Red Onions Cooked (reheat)	50 g	C	Microwave	1m	FP	75˚C/S:82˚C
MS - Seasoned Oil	1 each	A				
Onion - Red Onion	20 g	C				
Salad - Premium Multi Leaf (4x250g)	60 g	C				
Salmon Portions skin on (R&F Grill)	1 each	D	R&F Grill	9m 45s		75˚C
Sweet Chilli Sauce - Hot	50 g	C	Microwave	20s	FP	75˚C/S:82˚C
Tomato Raw	½ each	C				

Method & Presentation

- Remove cress from pot and with kitchen scissors cut from compost.
- Carefully wash the cress, allow to drain.
- Place salmon on a tray, oil and season, then cook under the rise & fall grill.
- Roughly cut the half tomato.
- Slice the cucumber in half length ways, then thinly slice the cucumber on an angle. Serve 8 half pieces of cucumber per salad.
- Place mixed leaf into bowl.Carefully place the cucumber half slices, sliced red onion, cress, tomato and roast red onions in separate piles around the outside of the bowl.
- Place the Cajun deli pasta salad into the centre of the bowl.
- Drizzle the dressing over the salad items only.
- Topped with grilled salmon.
- Serve as shown in the photo.

Dish Time

0h 11m 00s

Crockery

(P)PLAIN WHITE PASTA PLATE 11.75

Summer Salad Bowl - Sweet Chilli Salmon

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Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Cajun Deli Pasta	1 each	C				
Steak - Rump 8oz (x5) (MS)	1 each	C	Grill			
Cress Growing	2 g	C				
Cucumbers Class 2 Bulk - Slice	4 slice	C				
French Dressing	10 ml	C				
BHMS - Steak Seasoning SS18	1 portion	A				
MS - Roasted Red Onions Cooked (reheat)	50 g	C	Microwave	1m	FP	75˚C/S:82˚C
Onion - Red Onion	20 g	C				
Salad - Premium Multi Leaf (4x250g)	60 g	C				
Tomato Raw	½ each	C				

Method & Presentation

- Oil and season the steak as per the Steak Cooking Guide.
- Cook the steak evenly on both sides to guests request, rest for 3-4 minutes before serving.
- Remove cress from pot and with kitchen scissors cut from compost.
- Carefully wash the cress, allow to drain.
- Roughly cut the half tomato.
- Slice the cucumber in half length ways, then thinly slice the cucumber on an angle. Serve 8 half pieces of cucumber per salad.
- Place mixed leaf into bowl.Carefully place the cucumber half slices, sliced red onion, cress, tomato and roast red onions in separate piles around the outside of the bowl.
- Place the Cajun deli pasta salad into the centre of the bowl.
- Drizzle the dressing over the salad items only.
- Topped with rump steak.
- Serve as shown in the photo.

Dish Time

0h 15m 00s

Crockery

(P)PLAIN WHITE PASTA PLATE 11.75

Summer Salad Bowl - 8oz Rump Steak

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Cajun Deli Pasta	1 each		C				
Cress Growing	2 g		C				
Cucumbers Class 2 Bulk - Slice	4 slice		C				
French Dressing	10 ml		C				
MS - Roasted Red Onions Cooked (reheat)	50 g		C	Microwave	1m	FP	75˚C/S:82˚C
Onion - Red Onion	20 g		C				
Roast chicken breast skin on 150g	1 each		D	Microwave	2m	FP	75˚C/S:82˚C
Salad - Premium Multi Leaf (4x250g)	60 g		C				
Tomato Raw	½ each		C				

Method & Presentation

- Remove cress from pot and with kitchen scissors cut from compost.
- Carefully wash the cress, allow to drain.
- Roughly cut the half tomato.
- Remove the skin from the chicken breast.
- Slice the cucumber in half length ways, then thinly slice the cucumber on an angle. Serve 8 half pieces of cucumber per salad.
- Place mixed leaf into bowl.Carefully place the cucumber half slices, sliced red onion, cress, tomato and roast red onions in separate piles around the outside of the bowl.
- Place the Cajun deli pasta salad into the centre of the bowl.
- Drizzle the dressing over the salad items only.
- Top with chicken slices.
- Serve as shown in the photo.

Dish Time	Crockery
4m	(P)PLAIN WHITE PASTA PLATE 11.75

Summer Salad Bowl - Chicken Breast

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight From	Cook	Cook Method	Time	Cook Temp	Core Temp
Cajun Deli Pasta	1 each		C				
Cress Growing	2 g		C				
Cucumbers Class 2 Bulk - Slice	4 slice		C				
French Dressing	10 ml		C				
MS - Grilled Halloumi (v)	1/2 each		C	R&F Grill	3m 30s	FP	75˚C
MS - Roasted Red Onions Cooked (reheat)	50 g		C	Microwave	1m	FP	75˚C/S:82˚C
Onion - Red Onion	20 g		C				
Salad - Premium Multi Leaf (4x250g)	60 g		C				
Tomato Raw	½ each		C				

Method & Presentation

- Remove cress from pot and with kitchen scissors cut from compost.
- Carefully wash the cress, allow to drain.
- Roughly cut the half tomato.
- Slice the cucumber in half length ways, then thinly slice the cucumber on an angle. Serve 8 half pieces of cucumber per salad.
- Place mixed leaf into bowl.Carefully place the cucumber half slices, sliced red onion, cress, tomato and roast red onions in separate piles around the outside of the bowl.
- Place the Cajun deli pasta salad into the centre of the bowl.
- Drizzle the dressing over the salad items only.
- Topped with halloumi slices.
- Serve as shown in the photo.

Dish Time	Crockery
4m	(P)PLAIN WHITE PASTA PLATE 11.75

Summer Salad Bowl - Grilled Halloumi v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Bacon - Smoked Streaky 2.25kg - Pre cooked grill re-heat MS	2 slice	C	Grill	55s		75˚C/S:82˚C
Cress Growing	2 g	C				
Cucumbers Class 2 Bulk - Slice	4 slice	C				
French Dressing	10 ml	C				
MS - Roast Mixed Peppers Cooked (reheat)	50 g	C	Microwave	1m	FP	75˚C/S:82˚C
Onion - Red Onion	20 g	C				
Roast chicken breast skin on 150g	1 each	D	Microwave	2m	FP	75˚C/S:82˚C
Salad - Premium Multi Leaf (4x250g)	80 g	C				
Tomato Raw	1 each	C				

Method & Presentation

- Remove cress from pot and with kitchen scissors cut from compost.
- Carefully wash the cress, allow to drain.
- Roughly cut the half tomato.
- Slice the cucumber in half length ways, then thinly slice the cucumber on an angle. Serve 8 half pieces of cucumber per salad.
- Add all the ingredients to a mixing bowl and toss ingredients together, then transfer to the pasta plate.
- Remove the skin from the heated chicken.
- Top with the hot sliced chicken and chopped bacon.
- Finish with the cress.
- Serve as shown in the photo.

Dish Time	Crockery
4m	(P)PLAIN WHITE PASTA PLATE 11.75

Chicken & Bacon Salad

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Roast chicken breast skin on 150g	1 each	D	Microwave	2m	FP	75˚C/S:82˚C
Texan BBQ Sauce	25 g	C				
Bacon - Smoked Streaky 2.25kg - Pre cooked grill re-heat MS	2 slice	C	Grill	55s		75˚C/S:82˚C
Bebo Light Spread	10 g	C				
MS - Garnish	1 each	C				
Iceberg Lettuce	25 g	C				
Mozzarella/White Mature Cheddar Grated	50 g	C				
MS - Bread/Roll Choice SS19						
White Bloomer Uncut	2slice	D				
Soft Roll	1each	D				
Malted Bloomer Uncut	2slice	D				

Method & Presentation

- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Spread bebo light on both slices of bread.
- Top one slice of bread with iceberg lettuce.
- Remove the skin from the chicken breast.
- Place the cooked chicken on a tray, top with bacon and cheese, grill until cheese has melted.
- Place chicken, bacon and melted cheese on top of the iceberg lettuce.
- Microwave the BBQ sauce for 20 seconds.
- Pour the BBQ sauce over the chicken, bacon and melted cheese.
- Top with the other slice of bread and cut in half.
- Soft roll - Serve whole.
- Serve as shown in the photo.

Dish Time	Crockery
6m	(P)10IN WHITE CLASSIC ROUND

Hunter’s Chicken - Sandwich/ Roll

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Iceberg Lettuce	25 g	C				
MS - Tuna Mayonnaise	150 g	C				
MS - Garnish	1 each	C				
MS - Bread/Roll Choice SS19						
White Bloomer Uncut	2slice	D				
Soft Roll	1each	D				
Malted Bloomer Uncut	2slice	D				

Method & Presentation

- Tuna Mayonnaise - Drain tuna well, mix 160g of mayonnaise to 400g of tuna.
- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Top one slice of bread with iceberg lettuce.
- Place the tuna mayonnaise on top of the iceberg lettuce.
- Top with the other slice of bread and cut in half.
- Soft roll - Serve whole.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P)10IN WHITE CLASSIC ROUND

Tuna Mayo † - Sandwich/ Roll

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight From	Cook	Cook Method	Time	Cook Temp	Core Temp
MS - Grilled Halloumi (v)	1/2 each		C	R&F Grill	3m 30s	FP	75˚C
MS - Roasted Red Onions Cooked (reheat)	50 g		C	Microwave	1m	FP	75˚C/S:82˚C
MS - Roast Mixed Peppers Cooked (reheat)	50 g		C	Microwave	1m	FP	75˚C/S:82˚C
MS - Garnish	1 each		C				
MS - Bread/Roll Choice SS19							
White Bloomer Uncut	2slice		D				
Soft Roll	1each		D				
Malted Bloomer Uncut	2slice		D				

Method & Presentation

- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Slice the halloumi (3-4 slices) and drizzle with oil and seasoning.
- Grill on both sides until lightly brown.
- Top with hot roasted mixed peppers and roasted red onions.
- Soft roll - Serve whole.
- Serve as shown in the photo.

Dish Time	Crockery
4m 30s	(P)10IN WHITE CLASSIC ROUND

Grilled Halloumi v - Sandwich/ Roll

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
White Mature Cheddar Slices	3 slice		C				
Bebo Light Spread	10 g		C				
Caramelised Red Onion Chutney	50 g		C				
MS - Garnish	1 each		C				
Iceberg Lettuce	25 g		C				
MS - Bread/Roll Choice SS19							
White Bloomer Uncut	2slice		D				
Soft Roll	1each		D				
Malted Bloomer Uncut	2slice		D				

Method & Presentation

- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Spread bebo light on both slices of bread.
- Top one slice with the iceberg lettuce.
- Top with sliced cheddar cheese and chutney.
- Top with the other slice of bread and cut in half.
- Soft roll - Serve whole.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P)10IN WHITE CLASSIC ROUND

Cheese & Chutney v - Sandwich / Roll

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
MS - Southern Fried Chicken	1 each		D	Deep Fry	4m	180°C	75˚C/S:82˚C
Texan BBQ Sauce	25 g		C				
Bebo Light Spread	10 g		C				
MS - Garnish	1 each		C				
Iceberg Lettuce	25 g		C				
MS - Bread/Roll Choice SS19							
White Bloomer Uncut	2slice		D				
Soft Roll	1each		D				
Malted Bloomer Uncut	2slice		D				

Method & Presentation

- Southern Fried Chicken - Drain and transfer.
- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Spread bebo light on both slices of bread.
- Top one slice of bread with the iceberg lettuce.
- Slice the southern fried chicken and place on top of the iceberg lettuce.
- Heat the BBQ sauce in the microwave for 20 seconds and pour over the sliced southern fried chicken.
- Top with the other slice of bread and cut in half.
- Soft roll - Serve whole.
- Serve as shown in the photo.

Dish Time

6m

Crockery

(P)10IN WHITE CLASSIC ROUND

Southern Fried Chicken - Sandwich/ Roll

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Mozzarella/White Mature Cheddar Grated	50 g	C				
MS - BBQ Pulled Pork	75 g	C	Microwave	45s	FP	75°C/S:82°C
Soured Cream	50 g	C				
Bebo Light Spread	10 g	C				
MS - Garnish	1 each	C				
Iceberg Lettuce	25 g	C				
MS - Bread/Roll Choice SS19						
White Bloomer Uncut	2slice	D				
Soft Roll	1each	D				
Malted Bloomer Uncut	2slice	D				

Method & Presentation

- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Spread bebo light on both slices of bread.
- Top one slice with the iceberg lettuce.
- Place the hot BBQ pulled pork onto a clean tray and top with the cheese.
- Place under the rise & fall grill to allow the cheese to melt.
- Carefully lift the pulled pork and melted cheese off the tray and place onto the iceberg.
- Top with sour cream.
- Top with the other slice of bread and cut in half.
- Soft roll - Serve whole.
- Serve as shown in the photo.

Dish Time

5m

Crockery

(P)10IN WHITE CLASSIC ROUND

BBQ Pulled Pork - Sandwich/Roll

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Bulk Sauce - Tartare Sauce	25 g	C				
Hand Battered Cod Goujons	3 each	F	Deep Fry	3m	180°C	75˚C
MS - Garnish	1 each	C				
Iceberg Lettuce	25 g	C				
MS - Bread/Roll Choice SS19						
White Bloomer Uncut	2slice	D				
Soft Roll	1each	D				
Malted Bloomer Uncut	2slice	D				

Method & Presentation

- Coat the frozen goujons in batter and fry in the fryer.
- Drain and transfer the cod goujons.
- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Spread tartare sauce on both slices of bread.
- Top one slice of bread with iceberg lettuce.
- Place the cooked god goujons on top of the iceberg lettuce.
- Top with the other slice of bread and cut in half.
- Soft roll - Serve whole.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Cod Goujons † - Sandwich/ Roll

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
White Mature Cheddar Slices	1 slice		C				
Steak - Rump 8oz (x5) (MS)	½ each		C	Grill			
BHMS - Steak Seasoning SS18	½ portion		A				
Bebo Light Spread	10 g		C				
MS - Garnish	1 each		C				
Caramelised Red Onion Chutney	50 g		C				
Iceberg Lettuce	25 g		C				
MS - Bread/Roll Choice SS19							
White Bloomer Uncut	2slice		D				
Soft Roll	1each		D				
Malted Bloomer Uncut	2slice		D				

Method & Presentation

- Oil and season the steak as per the Steak Cooking Guide.
- Cook the steak evenly on both sides to guests request, rest for 3-4 minutes before serving.
- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Spread bebo light on both slices of bread.
- Top one slice with the iceberg lettuce.
- Slice the cooked steak into 8 slices after resting.
- Place the cooked steak slices on a metal tray and top with the red onion chutney and cheese, grill until the cheese has melted.
- Top the iceberg lettuce with the rump steak slices, red onion chutney and melted cheese.
- Top with the other slice of bread and cut in half.
- Soft roll - Serve whole.
- Serve as shown in the photo.

Dish Time	Crockery
0h 10m 00s	(P)10IN WHITE CLASSIC ROUND

Rump Steak Melt - Sandwich/ Rolll

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs	2 each	C				
Mozzarella/White Mature Cheddar Grated	100 g	C				
Baked Jacket Potatoes	1 each	F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Garnish	1 each	C				

Method & Presentation

- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Cross cut the hot jacket potato and top with the cheese.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Jacket Cheese v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs	2 each	C				
Chilli Con Carne	1 each	D	Microwave	1m 15s	FP	75˚C/S:82˚C
Baked Jacket Potatoes	1 each	F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Garnish	1 each	C				

Method & Presentation

- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Cross cut the hot jacket potato and top with the chilli con carne.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Jacket Beef Chilli

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs	2 each	C				
Heinz Baked Beans	200 g	C	Microwave	30s	FP	75˚C/S:82˚C
Baked Jacket Potatoes	1 each	F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Garnish	1 each	C				

Method & Presentation

- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Cross cut the hot jacket potato and top with the hot baked beans.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Jacket Baked Beans v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs	2 each	C				
MS - Garnish	1 each	C				
Baked Jacket Potatoes	1 each	F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Tuna Mayonnaise	150 g	C				

Method & Presentation

- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Tuna Mayonnaise - Drain tuna well, mix 160g of mayonnaise to 400g of tuna.
- Cross cut the hot jacket potato and top with the tuna mayonnaise.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Jacket Tuna Mayo †

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Gourmet Chip Cooked - MS	210 g	F	Deep Fry	6m	180°C	75˚C/S:82˚C

Method & Presentation

- Gourmet Chips - Drain and transfer.
- Serve as shown in the photo.

Dish Time	Crockery
6m 30s	(P) OBLONG ENAMEL PIE DISH

Chips v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Cooked Super Crunch Fries	150 g	F	Deep Fry	2m 20s	180°C	75˚C/S:82˚C

Method & Presentation

- Fries - Drain and transfer.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P) OBLONG ENAMEL PIE DISH

Seasoned Fries v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Sweet Potato Fries	175 g	F	Deep Fry	2m 20s	180°C	75˚C/S:82˚C

Method & Presentation

- Sweet potato fries - Drain and transfer.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P) OBLONG ENAMEL PIE DISH

Sweet Potato Fries v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Onion Rings Giant Reformed (2ml) - FG	6 each		F	Deep Fry	3m 20s	180°C	75˚C/S:82˚C

Method & Presentation

- Onion Rings - Drain and transfer.
- Serve as shown in the photo.

Dish Time	Crockery
4m	(P) OBLONG ENAMEL PIE DISH

Onion Rings v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - Buttered Baby Potatoes	250 g	C	Microwave	1m 30s	FP	75˚C/S:82˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
2m	(P) OBLONG ENAMEL PIE DISH

Buttered Baby Potatoes v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Jalepenos - Sliced Green	15 g	C				
Cooked Super Crunch Fries	150 g	F	Deep Fry	2m 20s	180°C	75˚C/S:82˚C
Nacho cheese Sauce 96 x 70gm	1 each	F	Pasta Boiler	3m	100°C	75˚C/S:82˚C

Method & Presentation

- Fries - Drain and transfer.
- Transfer the fries to the dish and pour over the hot nacho cheese sauce.
- Finish with the jalapenos.
- Serve as shown in the photo.

Dish Time	Crockery
3m 30s	(P) OBLONG ENAMEL PIE DISH

Fiery Cheese Topped Fries v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Chilli Con Carne	1 each		D	Microwave	1m 15s	FP	75˚C/S:82˚C
Cooked Super Crunch Fries	150 g		F	Deep Fry	2m 20s	180°C	75˚C/S:82˚C

Method & Presentation

- Fries - Drain and transfer.
- Transfer the fries into the dish, top with hot chilli con carne.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P) OBLONG ENAMEL PIE DISH

Beef Chilli Topped Fries

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Texan BBQ Sauce	35 g	C				
Bacon - Smoked Streaky 2.25kg - Pre cooked grill re-heat MS	2 slice	C	Grill	55s		75˚C/S:82˚C
Cooked Super Crunch Fries	150 g	F	Deep Fry	2m 20s	180°C	75˚C/S:82˚C
Mozzarella/White Mature Cheddar Grated	20 g	C				

Method & Presentation

- Fries - Drain and transfer.
- Transfer the fries to the dish, top with the streaky bacon and the cheese.
- Heat the BBQ sauce in the microwave for 20 seconds on full power then pour over the fries, bacon and cheese.
- Serve as shown in the photo.

Dish Time	Crockery
3m 30s	(P) OBLONG ENAMEL PIE DISH

Hunter’s Topped Fries

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Cooked Super Crunch Fries	150 g	F	Deep Fry	2m 20s	180°C	75˚C/S:82˚C
MS - BBQ Pulled Pork	75 g	C	Microwave	45s	FP	75˚C/S:82˚C

Method & Presentation

- Fries - Drain and transfer.
- Transfer the fries into the dish, top with the hot BBQ pulled pork.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P) OBLONG ENAMEL PIE DISH

BBQ Pulled Pork Topped Fries

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Garlic Slices	4 each	D	Grill	1m 30s		
Mozzarella/White Mature Cheddar Grated	40 g	C				

Method & Presentation

- Grill both sides of the garlic slice till golden brown.
- Top the garlic bread with cheese and lightly toast under the rise & fall grill until the cheese has melted.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P)10IN WHITE CLASSIC ROUND

Cheesy Garlic Bread v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Garlic Slices	4 each	D	Grill	1m 30s		

Method & Presentation

- Grill both sides of the garlic slice till golden brown.
- Serve as shown in the photo.

Dish Time	Crockery
2m 30s	(P)10IN WHITE CLASSIC ROUND

Garlic Bread v

Ingredients	Qty	Cook Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
MS - Small Mixed Salad SS19	1 each		C				

Method & Presentation

- Mixed salad choice: -
- 30g Mixed leaf, 10g Red onion, 1/2 tomato (wedges), 25g Roasted mixed peppers, 2 slices of cucumber, 1g Cress and 5g Dressing.
- Serve as shown in the photo.

Dish Time	Crockery
2m	(P)WHITE OATMEAL BOWL 1

Dressed Mixed Salad Ve

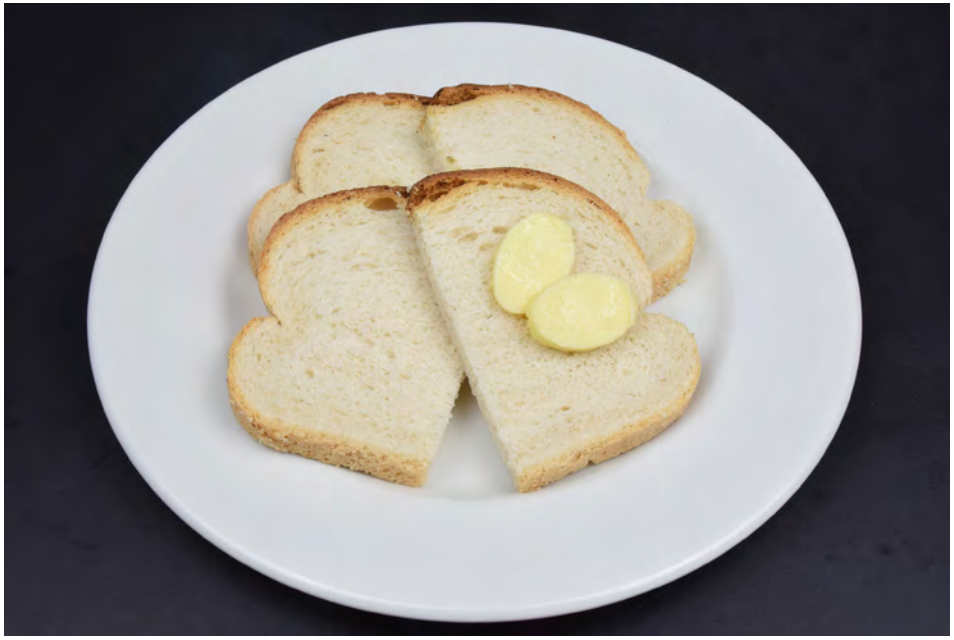
Ingredients	Qty	Cook Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Pink Star Slaw	100 g		C				

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
1m	(P) OBLONG ENAMEL PIE DISH

House Coleslaw v



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs	2 each		C				
MS - Uncut White/Brown Bread Choice X 2 SS19							
White Bloomer Uncut	2slice		D				
Malted Bloomer Uncut	2slice		D				

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
2m	(P)10IN WHITE CLASSIC ROUND

Bloomer Bread & Butter v

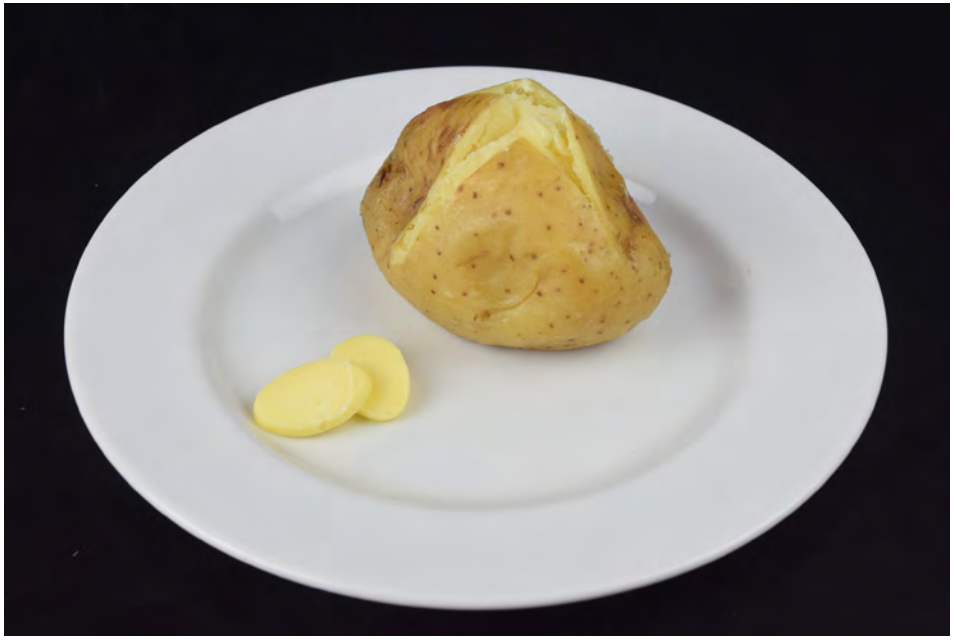
Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Lamb Weston Homestyle Mash	280 g		F	Microwave	2m 30s	FP	75˚C/S:82˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
2m	(P) OBLONG ENAMEL PIE DISH

Creamy Mashed Potato v



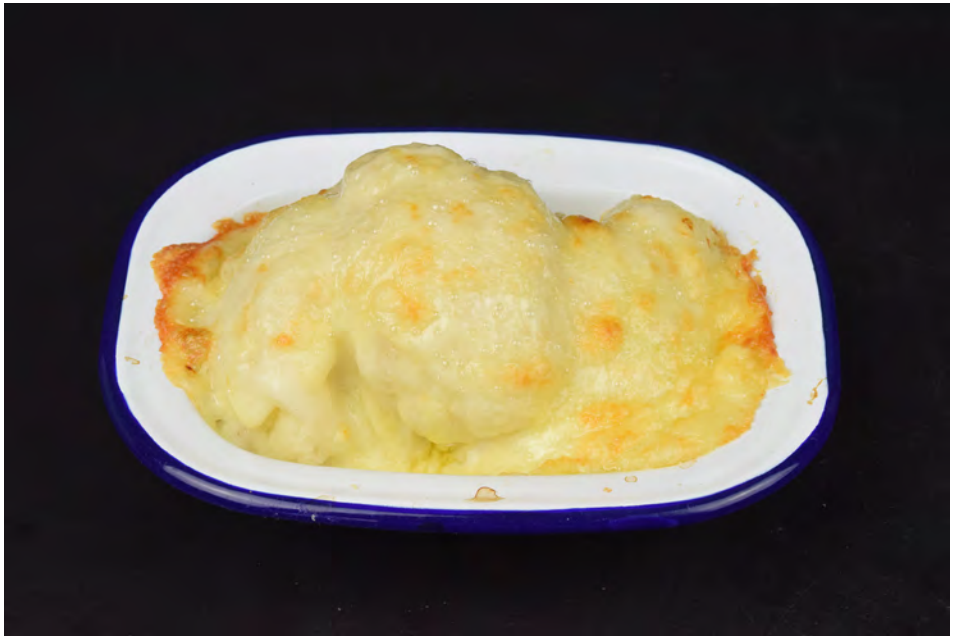
Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs	2 each	C				
Baked Jacket Potatoes	1 each	F	Microwave	2m 30s	FP	75˚C/S:82˚C

Method & Presentation

- Cross cut the hot jacket potato.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P)10IN WHITE CLASSIC ROUND

Jacket v



Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Cauliflower cooked	200 g	F	Pasta Boiler	1m	100°C	75˚C/S:82˚C
Mozzarella/White Mature Cheddar Grated	50 g	C				
Cheese Sauce	1 each	C	Pasta Boiler	2m	100°C	75˚C/S:82˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
2m	(P) OBLONG ENAMEL PIE DISH

Cauliflower Cheese v

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
Custard Rtu	150 ml	C	Microwave	45s	FP	75˚C/S:82˚C

Method & Presentation

- Custard - After reheating, remove cling film carefully to avoid burns. Serve straight away.
- Serve as shown in the photo.

Dish Time	Crockery
1m	(P)4OZ WHITE SAUCE BOAT

Extra Custard v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
MS - Southern Fried Chicken	1 each		D	Deep Fry	4m	180°C	75˚C/S:82˚C

Method & Presentation

- Southern Fried Chicken - Drain and transfer.
- Serve where required.

Dish Time	Crockery
4m	

Extra Southern Fried Chicken Burger

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
6oz Gourmet Burger - MS	1 each	D	Grill	7m		75˚C

Method & Presentation

- Serve where required.

Dish Time	Crockery
7m	

Extra Burger

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Miso and hoi sin burger	1 each		F	Merrychef 75%	3m 30s	225°C	75˚C/S:82˚C

Method & Presentation

- Place burger patty onto a Teflon coated Merrychef tray and heat.
- Serve where required.

Dish Time	Crockery
7m	

Extra Chickpea, Red Pepper & Hoisin Burger v

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
BHMS - Steak Seasoning SS18	1 portion		A				
Steak - Rump 8oz (x5) (MS)	1 each		C	Grill			

Method & Presentation

- Oil and season the steak as per the Steak Cooking Guide.
- Cook the steak evenly on both sides to guests request, rest for 3-4 minutes before serving.
- Serve where required.

Dish Time	Crockery
0h 15m 00s	

Steak Double Up (8oz Rump)

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Mozzarella/White Mature Cheddar Grated	50 g	C				

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
0m 30s	(P)2OZ WHITE DIP POT RAMEKIN

Extra Grated Cheese v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
New Rustic Yorkshire Pudding	1 each		F	Merrychef 75%	45s	225°C	75˚C/S:82˚C

Method & Presentation

- Serve where required.

Dish Time	Crockery
0m 45s	

Extra Yorkshire Pudding v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Premium Pork Sausage 8's (Reheat Merrychef)	1 each	C	Merrychef 75%	1m	225°C	75˚C/S:82˚C

Method & Presentation

- Serve where required.

Dish Time	Crockery
1m	

Extra Sausage

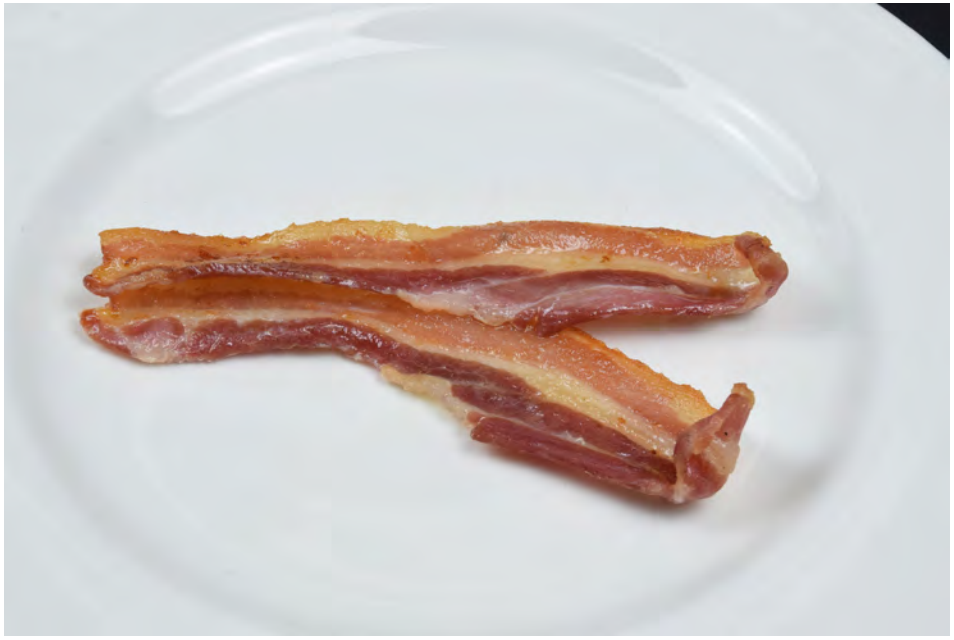
Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Texan BBQ Sauce	50 g	C				

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
0m 30s	(P)2OZ WHITE DIP POT RAMEKIN

Extra BBQ Sauce v



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Bacon - Smoked Streaky 2.25kg - Pre cooked grill re-heat MS	2 slice		C	Grill	55s		75˚C/S:82˚C

Method & Presentation

- Serve where required.

Dish Time	Crockery
1m 20s	

Extra Smoked Streaky Bacon

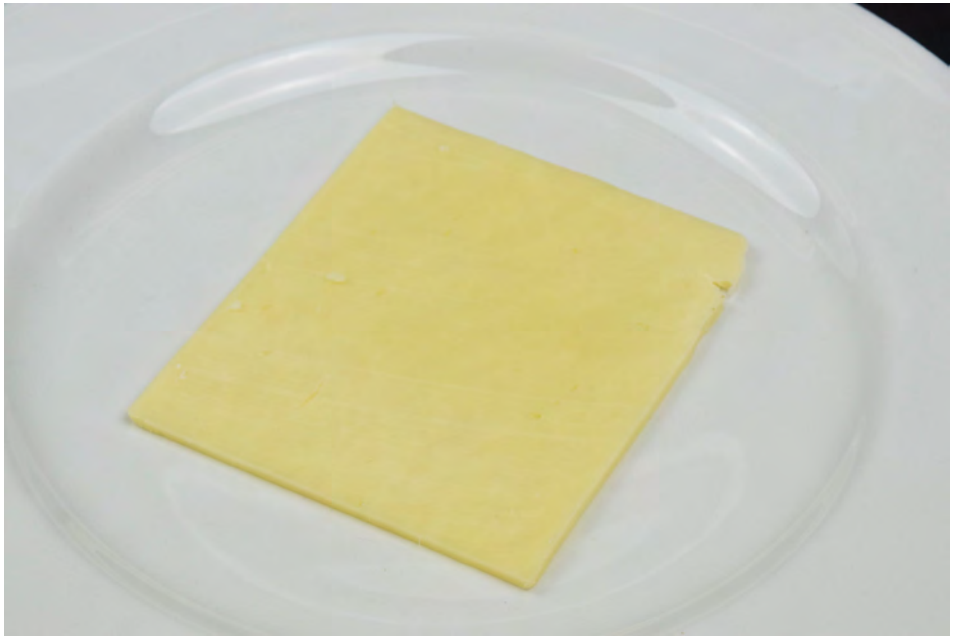
Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Heinz Baked Beans	100 g	C	Microwave	30s	FP	75˚C/S:82˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
1m 30s	(P)4OZ WHITE SAUCE BOAT

Extra Baked Beans v



Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
White Mature Cheddar Slices	1 slice	C				

Method & Presentation

- Serve where required.

Dish Time	Crockery
0m 30s	

Extra Cheese Slice v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
MS - Gravy (v) (lrg) SS19	100 ml		C	Microwave	45s	FP	75˚C/S:82˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
1m	(P)4OZ WHITE SAUCE BOAT

Extra Gravy

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Vanilla Ice Cream New	1 scoop		F				

Method & Presentation

- Serve where required.

Dish Time	Crockery
0m 30s	

Extra Ice Cream v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Chilli Con Carne	½ each		D	Microwave	1m 15s	FP	75˚C/S:82˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
1m 40s	(P) OBLONG ENAMEL PIE DISH

Extra Chilli Con Carne

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Signature Roast Potatoes - MS	150 g	F	Oven	40m	220°C	75˚C/S:82˚C

Method & Presentation

- Place potatoes on a tray and coat in oil.
- Roast the potatoes for approximately 25 minutes - shake and roast for a further 15 minutes.
- Serve as shown in the photo.

Dish Time	Crockery
1m	(P) OBLONG ENAMEL PIE DISH

Extra Sunday Roast Potatoes v

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
MS - Mixed Vegetables SS19	1 each		C	Microwave	2m	FP	75˚C/S:82˚C

Method & Presentation

- Mixed Veg Choice: - 30gm broccoli, 30gm carrot, 60gm Savoy cabbage, 30gm peas, 2 butter cogs.
- Serve as shown in the photo.

Dish Time	Crockery
2m 30s	(P) OBLONG ENAMEL PIE DISH

Extra Sunday Veg v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
GF Pigs in Blankets (x96)	1 each		D	Merrychef100%	1m 30s	225°C	75˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
2m	(P) OBLONG ENAMEL PIE DISH

Extra Pig In Blanket

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Whitby Scampi - MS	5 each		F	Deep Fry	4m	180°C	75˚C/S:82˚C

Method & Presentation

- Scampi - Drain and transfer
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P) OBLONG ENAMEL PIE DISH

Extra Scampi †

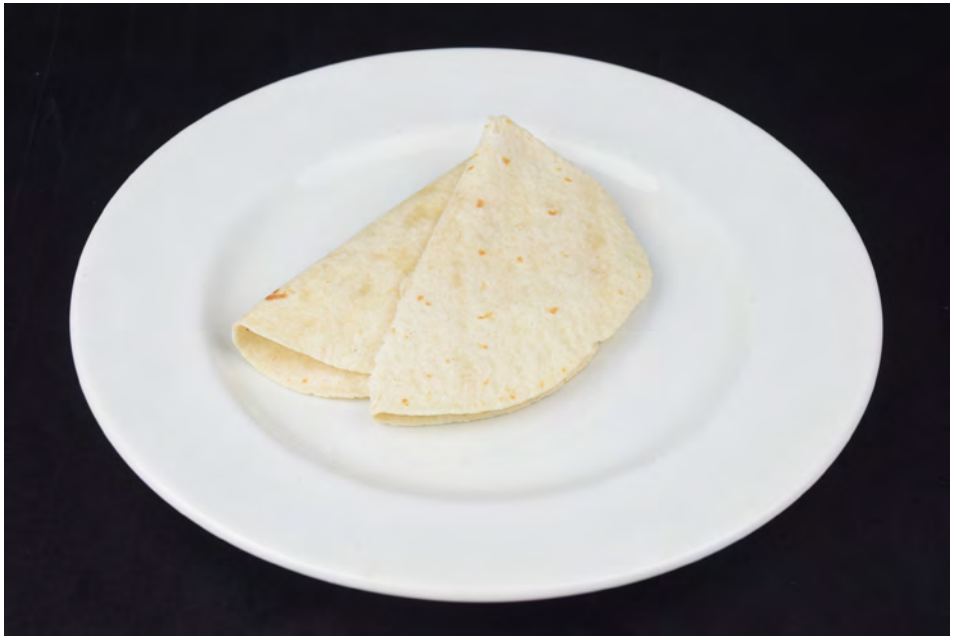
Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Roast chicken breast skin on 150g	1 each		D	Microwave	2m	FP	75˚C/S:82˚C

Method & Presentation

- Remove skin from chicken breast.
- Serve where required.

Dish Time	Crockery
2m 30s	

Extra Chicken Breast



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
New 6” Super Soft Tortilla	2 each		D	Microwave	10s	FP	

Method & Presentation

- Serve where required.

Dish Time	Crockery
1m	

Extra Tortillas v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Jalepenos - Sliced Green	20 g	C				

Method & Presentation

- Serve as required.

Dish Time	Crockery
0m 30s	(P)2OZ WHITE DIP POT RAMEKIN

Extra Jalapenos v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Poppodoms 6” Plain Cooked	3 each		A	Microwave	20s	FP	

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
1m	(P)10IN WHITE CLASSIC ROUND

Extra Poppadoms v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Frozen Yellow Rice	1 each		F	Microwave	2m	FP	75˚C/S:82˚C

Method & Presentation

- Place the frozen pouch of rice into the microwave and cook on full power until core temperature has been reached.
- Serve as shown in the photo.

Dish Time	Crockery
2m 30s	(P) OBLONG ENAMEL PIE DISH

Extra Yellow Rice v

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
MS - Mixed Vegetables SS19	1 each		C	Microwave	2m	FP	75˚C/S:82˚C

Method & Presentation

- Mixed Veg Choice: - 30gm broccoli, 30gm carrot, 60gm Savoy cabbage, 30gm peas, 2 butter cogs.
- Serve as shown in the photo.

Dish Time	Crockery
2m 30s	(P) OBLONG ENAMEL PIE DISH

Extra Buttered Seasonal Vegetables v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Garden Peas (Frozen)	85 g	F	Pasta Boiler	1m	100°C	

Method & Presentation

- Peas - ensure peas are served vibrant green.
- Serve as shown in the photo.

Dish Time	Crockery
1m 30s	(P) OBLONG ENAMEL PIE DISH

Extra Peas v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Onion Bhajis	2 each		D	Deep Fry	1m 25s	180°C	75˚C/S:82˚C

Method & Presentation

- Onion Bhajis - Drain & transfer.
- Serve as shown in the photo.

Dish Time	Crockery
2m	(P) OBLONG ENAMEL PIE DISH

Extra Onion Bhajis v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
YORKSHIRE PUDDING LARGE SQUARE	1 each		F	Merrychef 50%	2m	250°C	75˚C/S:82˚C

Method & Presentation

- Serve where required.

Dish Time	Crockery
2m	

Giant Yorkshire Pudding

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Sweet Potato Fries	175 g	F	Deep Fry	2m 20s	180°C	75˚C/S:82˚C

Method & Presentation

- Sweet potato fries - Drain and transfer.
- Serve where required.

Dish Time	Crockery
2m 40s	

Add Sweet Potato Fries v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - BBQ Pulled Pork	75 g	C	Microwave	45s	FP	75˚C/S:82˚C

Method & Presentation

- Place half the amount of tortillas into the oval eared dish, sprinkle half the grated cheese and pour over half of the nacho cheese sauce pouch.
- Top with the remaining tortillas, grated cheese and the second half of the nacho cheese sauce.
- Top with the hot BBQ pulled pork.
- Finish with salsa, sour cream, jalapenos and chives.
- Serve as shown in the photo.

Dish Time

5m

Crockery

(P)10IN WHITE CLASSIC ROUND

(P)9IN WHITE OVAL EAR DISH

Nachos Topper - BBQ Pulled Pork

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Chilli Con Carne	½ each		D	Microwave	1m 15s	FP	75˚C/S:82˚C

Method & Presentation

- Place half the amount of tortillas into the oval eared dish, sprinkle half the grated cheese and pour over half of the nacho cheese sauce pouch.
- Top with the remaining tortillas, grated cheese and the second half of the nacho cheese sauce.
- Top with chilli con carne.
- Finish with salsa, sour cream, jalapenos and chives.
- Serve as shown in the photo.

Dish Time

5m

Crockery

(P)10IN WHITE CLASSIC ROUND

(P)9IN WHITE OVAL EAR DISH

Nachos Topper - Beef Chilli

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - BBQ Pulled Pork	150 g	C	Microwave	45s	FP	75˚C/S:82˚C

Method & Presentation

- Place half the amount of tortillas into the pasta bowl, sprinkle half the grated cheese and pour over 1 of the nacho cheese sauce pouches over.
- Top with the remaining tortillas, grated cheese and the second nacho cheese sauce.
- Top with the hot BBQ pulled pork.
- Finish with salsa, sour cream, jalapenos and chives.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)PLAIN WHITE PASTA PLATE 11.75

Nachos Sharer Topper - BBQ Pulled Pork

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Chilli Con Carne	1 each		D	Microwave	1m 15s	FP	75˚C/S:82˚C

Method & Presentation

- Place half the amount of tortillas into the pasta bowl, sprinkle half the grated cheese and pour over 1 of the nacho cheese sauce pouches over.
- Top with the remaining tortillas, grated cheese and the second nacho cheese sauce.
- Top with chilli con carne.
- Finish with salsa, sour cream, jalapenos and chives.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)PLAIN WHITE PASTA PLATE 11.75

Nachos Sharer Topper - Beef Chilli

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
White Mature Cheddar Slices	1 slice		C				

Method & Presentation

- Place cheese on burger, place burger and cheese on metal tray and grill under the rise & fall grill until the cheese has lightly melted.
- Cheddar cheese is vegetarian when served on chickpea & hoisin burger.
- Serve as shown in the photo.

Dish Time	Crockery
0m 30s	

Burger Topper - Mature Cheddar Cheese v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Bacon - Smoked Streaky 2.25kg - Pre cooked grill re-heat MS	2 slice		C	Grill	55s		75˚C/S:82˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
2m	

Burger Topper - Smoked Steaky Bacon

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - Mushrooms Panfried	50 g	C	Pan Fry	4m		75˚C/S:82˚C

Method & Presentation

- Quarter the mushrooms before pan frying.
- Sauteed mushrooms are vegetarian when served on chickpea & hoisin burger.
- Serve as shown in the photo.

Dish Time	Crockery
4m 30s	

Burger Topper - Sauteed Mushrooms v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Free Range Fried Egg MS	1 each		C	Shallow Fry	1m 40s		

Method & Presentation

- Fried egg is vegetarian when served on chickpea & hoisin burger.
- Serve as shown in the photo.

Dish Time	Crockery
2m	

Burger Topper - Fried Egg v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - BBQ Pulled Pork	75 g	C	Microwave	45s	FP	75˚C/S:82˚C

Method & Presentation

- Top the burger with the hot BBQ pulled pork.
- Serve as shown in the photo.

Dish Time	Crockery
2m	

Burger Topper - BBQ Pulled Pork

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Texan BBQ Sauce	25 g	C				
Bacon - Smoked Streaky 2.25kg - Pre cooked grill re-heat MS	2 slice	C	Grill	55s		75˚C/S:82˚C
Mozzarella/White Mature Cheddar Grated	20 g	C				

Method & Presentation

- Top the burger with the bacon. BBQ sauce and cheese, place under the rise & fall grill till lightly melted.
- Serve as shown in the photo.

Dish Time	Crockery
2m	

Burger Topper - Hunter's

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Peppercorn Sauce 96x75gm	1 each		F	Pasta Boiler	3m	100°C	75˚C/S:82˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
3m 30s	(P)4OZ WHITE SAUCE BOAT

Steak Sauce - Peppercorn

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Kiev Sauce	1 each		F	Pasta Boiler	2m 30s	100°C	75˚C/S:82˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
0m 20s	(P)2OZ WHITE DIP POT RAMEKIN

Steak Sauce - Garlic

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Diane Sauce	1 each		F	Pasta Boiler	2m 30s	100°C	75˚C/S:82˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
3m	(P)4OZ WHITE SAUCE BOAT

Steak Sauce - Diane

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - Mushrooms Panfried	50 g	C	Pan Fry	4m		75˚C/S:82˚C

Method & Presentation

- Quarter the mushrooms before pan frying.
- Serve as shown in the photo.

Dish Time	Crockery
4m 30s	

Steak Topper - Sauteed Mushrooms

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Free Range Fried Egg MS	1 each		C	Shallow Fry	1m 40s		

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
2m	

Steak Topper - Fried Egg

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Whitby Scampi - MS	5 each	F	Deep Fry	4m	180°C	75˚C/S:82˚C

Method & Presentation

- Scampi - Drain and transfer
- Serve as shown in the photo.

Dish Time	Crockery
5m	

Steak Topper - Scampi †

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Bacon - Smoked Streaky 2.25kg - Pre cooked grill re-heat MS	2 slice		C	Grill	55s		75˚C/S:82˚C

Method & Presentation

- Top the hot mac cheese with the smoked streaky bacon slices.
- Serve as shown in the photo.

Dish Time	Crockery
2m	(P)9IN WHITE OVAL EAR DISH

Mac Cheese Topper - Smoked Steaky Bacon

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Roast chicken breast skin on 150g	1 each		D	Microwave	2m	FP	75˚C/S:82˚C

Method & Presentation

- Remove skin from chicken breast.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P)9IN WHITE OVAL EAR DISH

Mac Cheese Topper - Sliced Grilled Chicken Breast

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - BBQ Pulled Pork	75 g	C	Microwave	45s	FP	75˚C/S:82˚C

Method & Presentation

- Top the hot mac cheese with the BBQ pulled pork.
- Serve as shown in the photo.

Dish Time	Crockery
1m 20s	(P)9IN WHITE OVAL EAR DISH

Mac Cheese Topper - BBQ Pulled Pork

Ingredients	Qty	Cook Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Mozzarella/White Mature Cheddar Grated	100 g		C				

Method & Presentation

- Serve as extra topper if requested.

Dish Time	Crockery
1m	

Jacket Topper - Cheese v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Chilli Con Carne	½ each		D	Microwave	1m 15s	FP	75˚C/S:82˚C

Method & Presentation

- Serve as extra topper if requested.

Dish Time	Crockery
1m 30s	

Jacket Topper - Beef Chilli

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Heinz Baked Beans	200 g	C	Microwave	30s	FP	75˚C/S:82˚C

Method & Presentation

- Serve as extra topper if requested.

Dish Time	Crockery
1m	

Jacket Topper - Heinz Baked Beans v

Ingredients	Qty	Cook Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
MS - Tuna Mayonnaise	150 g		C				

Method & Presentation

- Tuna Mayonnaise - Drain tuna well, mix 160g of mayonnaise to 400g of tuna.
- Serve as extra topper if requested.

Dish Time	Crockery
1m	

Jacket Topper - Tuna Mayo †

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Texan BBQ Sauce - Hot	100 g	C	Microwave	20s	FP	75˚C/S:82˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
1m	(P)4OZ WHITE SAUCE BOAT

BBQ Sauce v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Soured Cream	100 g		C				

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
0m 20s	(P)2OZ WHITE DIP POT RAMEKIN

Sour Cream v

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - Gravy (v) (lrg) SS19	100 ml	C	Microwave	45s	FP	75˚C/S:82˚C
MS - Sunday Roast Beef Topside SS19	120 g	C	Simmer	1m		75˚C/S:82˚C
Signature Roast Potatoes - MS	150 g	F	Oven	40m	220°C	75˚C/S:82˚C
Lamb Weston Homestyle Mash	120 g	F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Sage and Onion Stuffing Pre-Cooked	25 g	C	Merrychef 50%	1m	225°C	75˚C/S:82˚C
MS - Mixed Vegetables SS19	1 each	C	Microwave	2m	FP	75˚C/S:82˚C
New Rustic Yorkshire Pudding	1 each	F	Merrychef 75%	45s	225°C	75˚C/S:82˚C

Method & Presentation

- Place potatoes on a tray and coat in oil.
- Roast the potatoes for approximately 25 minutes - shake and roast for a further 15 minutes.
- Reheat roasted beef slices by simmering in a pan of gravy for 1 minute.
- Mixed Veg Choice: - 30gm broccoli, 30gm carrot, 60gm Savoy cabbage, 30gm peas, 2 butter cogs.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)12IN WHITE OVAL PLATE

Sunday Roast - Topside of Beef

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
MS - Gravy (v) (lrg) SS19	100 ml		C	Microwave	45s	FP	75˚C/S:82˚C
New Rustic Yorkshire Pudding	1 each		F	Merrychef 75%	45s	225°C	75˚C/S:82˚C
Roast chicken breast skin on 150g	2 each		D	Microwave	2m	FP	75˚C/S:82˚C
MS - Sage and Onion Stuffing Pre-Cooked	25 g		C	Merrychef 50%	1m	225°C	75˚C/S:82˚C
Signature Roast Potatoes - MS	150 g		F	Oven	40m	220°C	75˚C/S:82˚C
Lamb Weston Homestyle Mash	120 g		F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Mixed Vegetables SS19	1 each		C	Microwave	2m	FP	75˚C/S:82˚C

Method & Presentation

- Place potatoes on a tray and coat in oil.
- Roast the potatoes for approximately 25 minutes - shake and roast for a further 15 minutes.
- Mixed Veg Choice: - 30gm broccoli, 30gm carrot, 60gm Savoy cabbage, 30gm peas, 2 butter cogs.
- Serve as shown in the photo.

Dish Time	Crockery
6m	(P)12IN WHITE OVAL PLATE

Sunday Roast - Chicken Breasts

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - Gravy (v) SS19	100 ml	C	Microwave	45s	FP	75˚C/S:82˚C
Rainbow Vegetable Tart	1 each	D	Merrychef 50%	3m	225°C	75˚C/S:82˚C
Signature Roast Potatoes - MS	150 g	F	Oven	40m	220°C	75˚C/S:82˚C
MS - Sage and Onion Stuffing Pre-Cooked	25 g	C	Merrychef 50%	1m	225°C	75˚C/S:82˚C
New Rustic Yorkshire Pudding	1 each	F	Merrychef 75%	45s	225°C	75˚C/S:82˚C
Lamb Weston Homestyle Mash	120 g	F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Mixed Vegetables SS19	1 each	C	Microwave	2m	FP	75˚C/S:82˚C

Method & Presentation

- Remove tart from foil when frozen.
- Place onto heated tray on top of Teflon mat.
- Place potatoes on a tray and coat in oil.
- Roast the potatoes for approximately 25 minutes - shake and roast for a further 15 minutes.
- Mixed Veg Choice: - 30gm broccoli, 30gm carrot, 60gm Savoy cabbage, 30gm peas, 2 butter cogs.
- Serve as shown in the photo.

Dish Time

6m

Crockery

(P)12IN WHITE OVAL PLATE

(P)4OZ WHITE SAUCE BOAT

Sunday Roast - Beetroot & Squash Tart v

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
MS - Gravy (v) (lrg) SS19	100 ml		C	Microwave	45s	FP	75˚C/S:82˚C
Lamb Weston Homestyle Mash	120 g		F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Mixed Vegetables SS19	1 each		C	Microwave	2m	FP	75˚C/S:82˚C
MS - Sage and Onion Stuffing Pre-Cooked	25 g		C	Merrychef 50%	1m	225°C	75˚C/S:82˚C
MS - Sunday Roast Beef Topside SS19	60 g		C	Simmer	1m		75˚C/S:82˚C
New Rustic Yorkshire Pudding	1 each		F	Merrychef 75%	45s	225°C	75˚C/S:82˚C
Roast chicken breast skin on 150g	1 each		D	Microwave	2m	FP	75˚C/S:82˚C
Signature Roast Potatoes - MS	150 g		F	Oven	40m	220°C	75˚C/S:82˚C

Method & Presentation

- Place potatoes on a tray and coat in oil.
- Roast the potatoes for approximately 25 minutes - shake and roast for a further 15 minutes.
- Reheat roasted beef slices by simmering in a pan of gravy for 1 minute.
- Mixed Veg Choice: - 30gm broccoli, 30gm carrot, 60gm Savoy cabbage, 30gm peas, 2 butter cogs.
- Serve as shown in the photo.

Dish Time	Crockery
6m	(P)12IN WHITE OVAL PLATE

Sunday Roast - Chicken & Beef Duo

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - Gravy (v) (lrg) SS19	100 ml	C	Microwave	45s	FP	75˚C/S:82˚C
MS - Mixed Vegetables SS19	½ each	C	Microwave	2m	FP	75˚C/S:82˚C
Lamb Weston Homestyle Mash	60 g	F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Sage and Onion Stuffing Pre-Cooked	25 g	C	Merrychef 50%	1m	225°C	75˚C/S:82˚C
MS - Sunday Roast Beef Topside SS19	60 g	C	Simmer	1m		75˚C/S:82˚C
Signature Roast Potatoes - MS	75 g	F	Oven	40m	220°C	75˚C/S:82˚C
New Rustic Yorkshire Pudding	1 each	F	Merrychef 75%	45s	225°C	75˚C/S:82˚C

Method & Presentation

- Place potatoes on a tray and coat in oil.
- Roast the potatoes for approximately 25 minutes - shake and roast for a further 15 minutes.
- Reheat roasted beef slices by simmering in a pan of gravy for 1 minute.
- Mixed Veg Choice: - 15gm broccoli, 15gm carrot, 30gm Savoy cabbage, 15gm peas, 1 butter cogs.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Sunday Roast Kids - Topside of Beef

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - Gravy (v) (lrg) SS19	100 ml	C	Microwave	45s	FP	75˚C/S:82˚C
MS - Mixed Vegetables SS19	½ each	C	Microwave	2m	FP	75˚C/S:82˚C
Roast chicken breast skin on 150g	1 each	D	Microwave	2m	FP	75˚C/S:82˚C
Lamb Weston Homestyle Mash	60 g	F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Sage and Onion Stuffing Pre-Cooked	25 g	C	Merrychef 50%	1m	225°C	75˚C/S:82˚C
Signature Roast Potatoes - MS	75 g	F	Oven	40m	220°C	75˚C/S:82˚C
New Rustic Yorkshire Pudding	1 each	F	Merrychef 75%	45s	225°C	75˚C/S:82˚C

Method & Presentation

- Place potatoes on a tray and coat in oil.
- Roast the potatoes for approximately 25 minutes - shake and roast for a further 15 minutes.
- Mixed Veg Choice: - 15gm broccoli, 15gm carrot, 30gm Savoy cabbage, 15gm peas, 1 butter cogs.
- Serve as shown in the photo.

Dish Time	Crockery
6m	(P)10IN WHITE CLASSIC ROUND

Sunday Roast Kids - Chicken

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
MS - Gravy (v) SS19	100 ml		C	Microwave	45s	FP	75˚C/S:82˚C
MS - Mixed Vegetables SS19	½ each		C	Microwave	2m	FP	75˚C/S:82˚C
MS - Sage and Onion Stuffing Pre-Cooked	25 g		C	Merrychef 50%	1m	225°C	75˚C/S:82˚C
New Rustic Yorkshire Pudding	1 each		F	Merrychef 75%	45s	225°C	75˚C/S:82˚C
Signature Roast Potatoes - MS	75 g		F	Oven	40m	220°C	75˚C/S:82˚C
Lamb Weston Homestyle Mash	60 g		F	Microwave	2m 30s	FP	75˚C/S:82˚C
Mac Cheese (new)	1 each		D	Microwave	2m 30s	FP	75˚C/S:82˚C

Method & Presentation

- Place potatoes on a tray and coat in oil.
- Roast the potatoes for approximately 25 minutes - shake and roast for a further 15 minutes.
- Heat the mac cheese in a suitable microwavable container and decant into serving dish.
- Mixed Veg Choice: - 15gm broccoli, 15gm carrot, 30gm Savoy cabbage, 15gm peas, 1 butter cogs.
- Serve as shown in the photo.

Dish Time

5m

Crockery

(P)10IN WHITE CLASSIC ROUND

(P) OBLONG ENAMEL PIE DISH

(P)4OZ WHITE SAUCE BOAT

Sunday Roast Kids - Mac Cheese v

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight From	Cook	Cook Method	Time	Cook Temp	Core Temp
MS - Gravy (v) (lrg) SS19	100 ml		C	Microwave	45s	FP	75˚C/S:82˚C
MS - Mixed Vegetables SS19	½ each		C	Microwave	2m	FP	75˚C/S:82˚C
MS - Sage and Onion Stuffing Pre-Cooked	25 g		C	Merrychef 50%	1m	225°C	75˚C/S:82˚C
New Rustic Yorkshire Pudding	1 each		F	Merrychef 75%	45s	225°C	75˚C/S:82˚C
MS - Sunday Roast Beef Topside SS19	60 g		C	Simmer	1m		75˚C/S:82˚C
Signature Roast Potatoes - MS	75 g		F	Oven	40m	220°C	75˚C/S:82˚C
Lamb Weston Homestyle Mash	60 g		F	Microwave	2m 30s	FP	75˚C/S:82˚C

Method & Presentation

- Place potatoes on a tray and coat in oil.
- Roast the potatoes for approximately 25 minutes - shake and roast for a further 15 minutes.
- Reheat roasted beef slices by simmering in a pan of gravy for 1 minute.
- Mixed Veg Choice: - 15gm broccoli, 15gm carrot, 30gm Savoy cabbage, 15gm peas, 1 butter cogs.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Sunday Roast Seniors - Topside of Beef

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - Gravy (v) (lrg) SS19	100 ml	C	Microwave	45s	FP	75˚C/S:82˚C
MS - Mixed Vegetables SS19	½ each	C	Microwave	2m	FP	75˚C/S:82˚C
Roast chicken breast skin on 150g	1 each	D	Microwave	2m	FP	75˚C/S:82˚C
Lamb Weston Homestyle Mash	60 g	F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Sage and Onion Stuffing Pre-Cooked	25 g	C	Merrychef 50%	1m	225°C	75˚C/S:82˚C
Signature Roast Potatoes - MS	75 g	F	Oven	40m	220°C	75˚C/S:82˚C
New Rustic Yorkshire Pudding	1 each	F	Merrychef 75%	45s	225°C	75˚C/S:82˚C

Method & Presentation

- Place potatoes on a tray and coat in oil.
- Roast the potatoes for approximately 25 minutes - shake and roast for a further 15 minutes.
- Mixed Veg Choice: - 15gm broccoli, 15gm carrot, 30gm Savoy cabbage, 15gm peas, 1 butter cogs.
- Serve as shown in the photo.

Dish Time	Crockery
6m	(P)10IN WHITE CLASSIC ROUND

Sunday Roast Seniors - Chicken

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - Gravy (v) SS19	100 ml	C	Microwave	45s	FP	75˚C/S:82˚C
MS - Mixed Vegetables SS19	½ each	C	Microwave	2m	FP	75˚C/S:82˚C
Rainbow Vegetable Tart	1 each	D	Merrychef 50%	3m	225°C	75˚C/S:82˚C
MS - Sage and Onion Stuffing Pre-Cooked	25 g	C	Merrychef 50%	1m	225°C	75˚C/S:82˚C
New Rustic Yorkshire Pudding	1 each	F	Merrychef 75%	45s	225°C	75˚C/S:82˚C
Signature Roast Potatoes - MS	75 g	F	Oven	40m	220°C	75˚C/S:82˚C
Lamb Weston Homestyle Mash	60 g	F	Microwave	2m 30s	FP	75˚C/S:82˚C

Method & Presentation

- Place potatoes on a tray and coat in oil.
- Roast the potatoes for approximately 25 minutes - shake and roast for a further 15 minutes.
- Mixed Veg Choice: - 15gm broccoli, 15gm carrot, 30gm Savoy cabbage, 15gm peas, 1 butter cogs.
- Serve as shown in the photo.

Dish Time

6m

Crockery

(P)10IN WHITE CLASSIC ROUND

(P)4OZ WHITE SAUCE BOAT

Sunday Roast Seniors - Beetroot & Squash Tart v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Vanilla Ice Cream New	3 scoop		F				
Chocolate Sauce Reduced Sugar	20 ml		C				

Method & Presentation

- Pour half the chocolate sauce around the sundae glass, top with the scoops of ice cream and finish with the remaining chocolate sauce.
- Serve as shown in the photo.

Dish Time	Crockery
2m	(P)MONA DESSERT 8OZ 6EA

Vanilla Flavoured Ice Cream v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Askeys Strawberry Sauce (Breakpack)	20 g	C				
Brakes Aerosol Cream	40 ml	C				
Custard (served cold)	100 ml	C				
Summer Strawberry Trifle Kit	100 g	D				

Method & Presentation

- Gently mix 50gm of strawberry compote with 50gm of sponge squares then spoon into bottom of sundae glass.
- Top with the cold custard and spread evenly over the compote & sponge.
- Finish with cream and drizzle of strawberry sauce.
- Serve as per the photo.
- **Use Mona glass if knickerbocker glass not available**

Dish Time	Crockery
2m 30s	(P) KBOCKER GLORY GLASS

Classic Strawberry Trifle v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Cheesecake - Cheesecake Bar NGCI	1 each		D				
Raspberry Compote	30 g		C				
Vanilla Ice Cream New	1 scoop		F				
Icing Sugar (Breakpack)	½ g		A				

Method & Presentation

- Place the cheesecake onto the plate.
- Drizzle the raspberry compote over the top.
- Place the scoop of vanilla ice cream to the side of the cheesecake.
- Finish with a dusting of icing sugar.
- Serve as shown in the photo.

Dish Time	Crockery
2m	(P)10IN WHITE CLASSIC ROUND

Vanilla Cheesecake with Raspberry Compote v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Icing Sugar (Breakpack)	½ g	A				
Millionaire Brownie (New Version)	1 each	D				
Vanilla Ice Cream New	1 scoop	F				

Method & Presentation

- Warm brownie in the microwave for 10 seconds on full power, place ice cream to the side.
- Finish with a dusting of icing sugar.
- Serve as shown in the photo.

Dish Time	Crockery
1m	(P)10IN WHITE CLASSIC ROUND

Millionaire’s Chocolate Brownie v

Mainstream Locals SS19 - CORE Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
(New) Apple Pie 6x12portions	1 each		D	Microwave	20s	FP	
Icing Sugar (Breakpack)	½ g		A				
MS - Dessert Ice Cream/Custard							
Vanilla Ice Cream New	1scoop		F				
Custard Rtu	150ml		C	Microwave	45s	FP	75˚C/S:82˚C

Method & Presentation

- Serve with guests choice of vanilla ice cream or custard.
- Serve as per the photo.

Dish Time

1m 30s

Crockery

(P)10IN WHITE CLASSIC ROUND

(P)4OZ WHITE SAUCE BOAT

Bramley Apple Pie v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Icing Sugar (Breakpack)	½ g	A				
New Chocolate Fudge Cake	1 each	D	Microwave	20s	FP	
Vanilla Ice Cream New	1 scoop	F				

Method & Presentation

- Place the fudge cake onto a plate before microwaving.
- Place ice cream to the side of the fudge cake.
- Finish with a dusting of icing sugar.
- Serve as shown in the photo.

Dish Time	Crockery
1m	(P)10IN WHITE CLASSIC ROUND

Chocolate Fudge Cake v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Vanilla Ice Cream New	3 scoop		F				
Brakes Aerosol Cream	20 ml		C				
Chocolate cookie (Brakes) MS	1 each		F	Oven	15m	160°C	
Salted Caramel Sauce	60 g		C				

Method & Presentation

- Break the pre baked cookie into chunks.
- Pour 20g of the sauce into the base of the sundae glass.
- Top with 1 scoop of ice cream.
- Pour 20g of sauce on top of the ice cream.
- Top with 1/3 of the cookie pieces.
- Add 1 scoop of ice cream on top of the cookie pieces.
- Top the ice cream with 20g of sauce.
- Add another 1/3 of the cookie pieces on top of the sauce.
- Top with 1 scoop of ice cream.
- Finish with aerosol cream and the remaining 1/3 of cookie pieces.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)MONA DESSERT 8OZ 6EA 1

Cookie & Salted Caramel Sundae v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Fake Ingredient Baileys 1p	37 each		C				
Vanilla Ice Cream New	3 scoop		F				

Method & Presentation

- Place 3 scoops of ice cream into the sundae glass then top with a 25ml shot of Baileys.
- Serve as shown in the photo.
- **Use Mona glass if knickerbocker glass not available**

Dish Time	Crockery
2m	(P)KBOCK-ER GLORY GLASS

Tipsy Ice Cream - Baileys

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Fake Ingredient Kraken 1p	54 each		C				
Vanilla Ice Cream New	3 scoop		F				

Method & Presentation

- Place 3 scoops of ice cream into the sundae glass then top with a 25ml shot of Kraken.
- Serve as shown in the photo.
- **Use Mona glass if knickerbocker glass not available**

Dish Time	Crockery
2m	(P) KBOCKER GLORY GLASS

Tipsy Ice Cream - Kraken

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Fake Ingredient Pink Gin 1p	37 each		C				
Vanilla Ice Cream New	3 scoop		F				

Method & Presentation

- Place 3 scoops of ice cream into the sundae glass then top with a 25ml shot of Gordon's Pink Gin.
- Serve as shown in the photo.
- **Use Mona glass if knickerbocker glass not available**

Dish Time	Crockery
2m	(P) KBOCKER GLORY GLASS

Tipsy Ice Cream - Pink Gin

Mainstream Locals SS19 NGCi Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs	1 each		C				
GF Brown Seeded Loaf	1 slice		D				
MS - Soup Choice							
Mixed Soup - Mushroom, Spin	1each		D	Microwave	2m	FP	75˚C/S:82˚C
Soup - Tomato 24x250gm	1each		D	Microwave	2m	FP	75˚C/S:82˚C

Method & Presentation

- Pierce the soup pouch and place in a microwavable container. Decant into a warm bowl.
- Place serviette onto the plate.
- Add soup bowl to plate with the bread and butter.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P)10IN WHITE CLASSIC ROUND; (P)WHITE OATMEAL BOWL 1

Soup of The Day v

Mainstream Locals SS19 NGCi Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Jalepenos - Sliced Green	15 g		C				
Mozzarella/White Mature Cheddar Grated	50 g		C				
Heinz Salsa (2x2.5ltr)	25 g		C				
Soured Cream	25 g		C				
Fresh Herbs Chives Chopped	2 g		C				
Tortilla Chips Chilli	75 g		A				
Nacho cheese Sauce 96 x 70gm	1 each		F	Pasta Boiler	3m	100°C	75˚C/S:82˚C

Method & Presentation

- Wash and finely chop the chives.
- Place half the amount of tortillas into the oval eared dish, sprinkle half the grated cheese and pour half the nacho cheese sauce over.
- Top with the remaining tortillas, grated cheese and nacho cheese sauce.
- Top with sour cream and salsa.
- Finish with jalapeños and chives.
- Serve as shown in the photo.

Dish Time

5m

Crockery

(P)9IN WHITE OVAL EAR DISH

(P)10IN WHITE CLASSIC ROUND

Nachos v

Mainstream Locals SS19 NGCi Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
GF Brown Seeded Loaf	2 slice	D				
Caramelised Red Onion Chutney	50 g	C				
Carrots (Whole Raw)	30 g	C				
Cheese Mini Camembert 125g	1 each	C	Merrychef 50%	2m 15s	225°C	75˚C
Cucumbers Class 2 Bulk - Slice	6 slice	C				

Method & Presentation

- Cut the carrot and cucumber into batons.
- Camembert - Remove plastic outer film from camembert but leave inner paper film in place for cooking. Score top of camembert with a cross before cooking.
- Croutons - On a clean tray, place 2 x slices of GF brown seeded loaf and grill on both sides until lightly toasted.
- Place GF brown seeded toast onto a clean chopping board and cut into equal sized fingers.
- Serve as shown in the photo.

Dish Time

4m

Crockery

(P)2OZ WHITE DIP POT RAMEKIN

(P)WHITE ENAMEL BAKE PAN

Baked Mini Camembert v

Mainstream Locals SS19 NGCi Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Heinz Salsa (2x2.5ltr)	75 g	C				
Soured Cream	75 g	C				
Mozzarella/White Mature Cheddar Grated	100 g	C				
Jalepenos - Sliced Green	30 g	C				
Nacho cheese Sauce 96 x 70gm	2 each	F	Pasta Boiler	3m	100°C	75˚C/S:82˚C
Tortilla Chips Chilli	150 g	A				
Fresh Herbs Chives Chopped	2 g	C				

Method & Presentation

- Wash and finely chop the chives.
- Place half the amount of tortillas into the pasta bowl, sprinkle half the grated cheese and pour over 1 of the nacho cheese sauce pouches.
- Top with the remaining tortillas, grated cheese and the second nacho cheese sauce.
- Top with sour cream and salsa.
- Finish with jalapeños and chives.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)PLAIN WHITE PASTA PLATE 11.75

Nachos Sharer v

Mainstream Locals SS19 NGCi Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Mozzarella/White Mature Cheddar Grated	20 g	C				
Bacon - Smoked Streaky 2.25kg - Pre cooked grill re-heat MS	2 slice	C	Grill	55s		75˚C/S:82˚C
Texan BBQ Sauce - Hot MS	75 g	C	Microwave	45s	FP	75˚C/S:82˚C
Roast chicken breast skin on 150g	1 each	D	Microwave	2m	FP	75˚C/S:82˚C
Pink Star Slaw	50 g	C				
MS - Garnish	1 each	C				
MS - Mainstream NGCI Potato Choice						
Lamb Weston Homestyle Mash	280g	F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Buttered Baby Potatoes	250g	C	Microwave	1m 30s	FP	75˚C/S:82˚C
MS - Jacket Potato & Butter	1each	C	Microwave	1m 30s	FP	75˚C/S:82˚C

Method & Presentation

- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Remove the skin from the reheated chicken breast.
- Top the chicken with the streaky bacon rashers, followed by the cheese and transfer to a metal tray. Grill under the rise & fall grill until cheese has melted and lightly browned.
- Place the cheese and bacon topped chicken into oval eared dish and pour hot BBQ sauce over the top.
- Serve as shown in the photo.

Dish Time

5m

Crockery

(P)12IN WHITE OVAL PLATE

(P)9IN WHITE OVAL EAR DISH

Hunter's Chicken

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Frozen Yellow Rice	1 each		F	Microwave	2m	FP	75˚C/S:82˚C
Chicken Tikka Masala 24x320gm	1 each		D	Microwave	2m 30s	FP	75˚C/S:82˚C
Mango Chutney	50 g		C				
Poppodoms 6” Plain Cooked	1 each		A	Microwave	20s	FP	

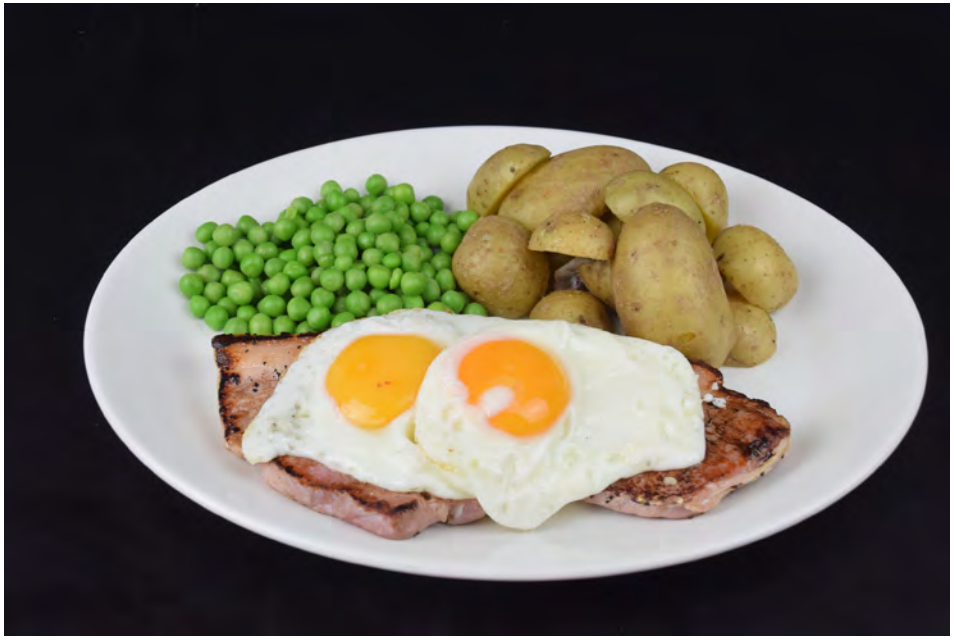
Method & Presentation

- Before reheating, pierce the top of the chicken tikka masala pouch and stand up-right in a suitable microwavable container.
- Decant the curry into the balti dish and arrange on the plate with the rice.
- Serve as shown in the photo.

Dish Time	Crockery
4m	(P)12IN WHITE OVAL PLATE; (P)2OZ WHITE DIP POT RAMEKIN; (P)BALTI DISH 6 (LEASED) 1

Chicken Tikka Masala

Mainstream Locals SS19 NGCi Specification Manual



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
8oz Gammon Steak (d cut) x10 (LV)	1 each		C	Grill	6m 40s		75˚C
Garden Peas (Frozen)	85 g		F	Pasta Boiler	1m	100°C	
Black Cracked Pepper	1 g		A				
MS - Mainstream NGCI Potato Choice							
Lamb Weston Homestyle Mash	280g		F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Buttered Baby Potatoes	250g		C	Microwave	1m 30s	FP	75˚C/S:82˚C
MS - Jacket Potato & Butter	1each		C	Microwave	1m 30s	FP	75˚C/S:82˚C
MS - Gammon Mod Choice (Double)							
Pineapple Slices In Syrup (	2slice		C	Grill	1m 30s		
Free Range Fried Egg MS	2each		C	Shallow Fry	1m 40s		
MS - x1 Egg & x1 Pineapple	1each		C				

Method & Presentation

- Season the gammon only with black pepper and cook evenly on both sides until core temperature has been achieved, rest for 3-4 minutes
- Peas - ensure peas are served vibrant green.
- Serve with either 2 X fried eggs / 2 X grilled pineapple rings / 1 X egg and 1 X grilled pineapple.
- Serve as shown in the photo.

Dish Time	Crockery
7m	(P)12IN WHITE OVAL PLATE

Gammon & Eggs

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Rainbow Vegetable Tart	1 each		D	Merrychef 50%	3m	225°C	75˚C/S:82˚C
MS - Vegan Mixed Vegetables SS19	1 each		C	Microwave	2m	FP	75˚C/S:82˚C
MS - Vegan Potatoes Baby	250 g		C	Simmer	10m		

Method & Presentation

- Remove tart from foil when frozen.
- Place onto heated tray on top of Teflon mat.
- Serve as shown in the photo.
- ***DO NOT ADD BUTTER TO THE BABY POTATOES AND MIXED VEGETABLES***

Dish Time	Crockery
0h 12m 00s	(P)12IN WHITE OVAL PLATE

Beetroot, Sweet Potato & Butternut Squash Tart Ve

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Chickpea & Sweet Potato Curry	1 each		D	Microwave	2m 30s	FP	75˚C/S:82˚C
Frozen Yellow Rice	1 each		F	Microwave	2m	FP	75˚C/S:82˚C
Poppodoms 6” Plain Cooked	1 each		A	Microwave	20s	FP	

Method & Presentation

- Before reheating, pierce the top of the chickpea & sweet potato curry pouch and stand upright in a microwavable container.
- Decant the curry into the balti dish and arrange on the plate with the rice.
- Serve as shown in the photo.

Dish Time

4m

Crockery

(P)12IN WHITE OVAL PLATE

(P)BALTI DISH 6 (LEASED)

Chickpea & Sweet Potato Curry Ve

Mainstream Locals SS19 NGCi Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - Roast Mixed Peppers Cooked (reheat)	50 g	C	Microwave	1m	FP	75˚C/S:82˚C
Roast chicken breast skin on 150g	1 each	D	Microwave	2m	FP	75˚C/S:82˚C
Tomato Raw	1 each	C				
Bacon - Smoked Streaky 2.25kg - Pre cooked grill re-heat MS	2 slice	C	Grill	55s		75˚C/S:82˚C
Onion - Red Onion	20 g	C				
Cress Growing	2 g	C				
French Dressing	10 ml	C				
Cucumbers Class 2 Bulk - Slice	4 slice	C				
Salad - Premium Multi Leaf (4x250g)	80 g	C				

Method & Presentation

- Remove cress from pot and with kitchen scissors cut from compost.
- Carefully wash the cress, allow to drain.
- Roughly cut the half tomato.
- Slice the cucumber in half length ways, then thinly slice the cucumber on an angle. Serve 8 half pieces of cucumber per salad.
- Add all the ingredients to a mixing bowl and toss ingredients together, then transfer to the pasta plate.
- Remove the skin from the heated chicken.
- Top with the hot sliced chicken and chopped bacon.
- Finish with the cress.
- Serve as shown in the photo.

Dish Time	Crockery
4m	(P)PLAIN WHITE PASTA PLATE 11.75

Chicken & Bacon Salad

Mainstream Locals SS19 NGCi Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Tomato - Sliced	½ each		C				
Steak - Rump 8oz (x5) (MS)	1 each		C	Grill			
BHMS - Steak Seasoning SS18	1 portion		A				
MS - Mainstream NGCI Potato Choice							
Lamb Weston Homestyle Mash	280g		F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Buttered Baby Potatoes	250g		C	Microwave	1m 30s	FP	75˚C/S:82˚C
MS - Jacket Potato & Butter	1each		C	Microwave	1m 30s	FP	75˚C/S:82˚C
MS - Section Veg SS19							
Garden Peas (Frozen)	85g		F	Pasta Boiler	1m	100°	
Pink Star Slaw	100g		C				
MS - Mixed Vegetables SS19	1each		C	Microwave	2m	FP	75˚C/S:82˚C
MS - Small Mixed Salad SS19	1each		C				

Method & Presentation

- Oil and season the steak as per the Steak Cooking Guide.
- Cook the steak evenly on both sides to guests request, rest for 3-4 minutes before serving.
- Serve with the guests chosen options.
- Mixed salad choice: -
- 30g Mixed leaf, 10g Red onion, 1/2 tomato (wedges), 25g Roasted mixed peppers, 2 slices of cucumber, 1g Cress and 5g Dressing.
- Mixed Veg Choice: - 30gm broccoli, 30gm carrot, 60gm Savoy cabbage, 30gm peas, 2 butter cogs.
- Serve as shown in the photo.

Dish Time

0h 15m 00s

Crockery

(P)12IN WHITE OVAL PLATE

8oz Rump

Mainstream Locals SS19 NGCi Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Tomato - Sliced	½ each		C				
BHMS - Steak Seasoning SS18	1 portion		A				
Steak - Sirloin 8oz (x5) - MS	1 each		C	Grill			
MS - Mainstream NGCI Potato Choice							
Lamb Weston Homestyle Mash	280g		F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Buttered Baby Potatoes	250g		C	Microwave	1m 30s	FP	75˚C/S:82˚C
MS - Jacket Potato & Butter	1each		C	Microwave	1m 30s	FP	75˚C/S:82˚C
MS - Section Veg SS19							
Garden Peas (Frozen)	85g		F	Pasta Boiler	1m	100°	
Pink Star Slaw	100g		C				
MS - Mixed Vegetables SS19	1each		C	Microwave	2m	FP	75˚C/S:82˚C
MS - Small Mixed Salad SS19	1each		C				

Method & Presentation

- Oil and season the steak as per the Steak Cooking Guide.
- Cook steak evenly on both sides to guests request, rest for 3-4 minutes before serving.
- Serve with the guests chosen options.
- Mixed salad choice: -
- 30g Mixed leaf, 10g Red onion, 1/2 tomato (wedges), 25g Roasted mixed peppers, 2 slices of cucumber, 1g Cress and 5g Dressing.
- Mixed Veg Choice: - 30gm broccoli, 30gm carrot, 60gm Savoy cabbage, 30gm peas, 2 butter cogs.
- Serve as shown in the photo.

Dish Time

0h 15m 00s

Crockery

(P)12IN WHITE OVAL PLATE

8oz Sirloin

Mainstream Locals SS19 NGCi Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Beef Rib Eye Steak 5 x 255g - MS	1 each		C	Grill			
Tomato - Sliced	½ each		C				
BHMS - Steak Seasoning SS18	1 portion		A				
MS - Mainstream NGCI Potato Choice							
Lamb Weston Homestyle Mash	280g		F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Buttered Baby Potatoes	250g		C	Microwave	1m 30s	FP	75˚C/S:82˚C
MS - Jacket Potato & Butter	1each		C	Microwave	1m 30s	FP	75˚C/S:82˚C
MS - Section Veg SS19							
Garden Peas (Frozen)	85g		F	Pasta Boiler	1m	100°	
Pink Star Slaw	100g		C				
MS - Mixed Vegetables SS19	1each		C	Microwave	2m	FP	75˚C/S:82˚C
MS - Small Mixed Salad SS19	1each		C				

Method & Presentation

- Oil and season the steak as per the Steak Cooking Guide. Cook steak evenly on both sides to guests request, rest for 3-4 minutes before serving.
- Serve with the guests chosen options.
- Mixed salad choice: -
- 30g Mixed leaf, 10g Red onion, 1/2 tomato (wedges), 25g Roasted mixed peppers, 2 slices of cucumber, 1g Cress and 5g Dressing.
- Mixed Veg Choice: - 30gm broccoli, 30gm carrot, 60gm Savoy cabbage, 30gm peas, 2 butter cogs.
- Serve as shown in the photo.

Dish Time

0h 15m 00s

Crockery

(P)12IN WHITE OVAL PLATE

9oz Rib eye

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Vanilla Ice Cream New	3 scoop		F				
Chocolate Sauce Reduced Sugar	20 ml		C				

Method & Presentation

- Pour half the chocolate sauce around the sundae glass, top with the scoops of ice cream and finish with the remaining chocolate sauce.
- Serve as shown in the photo.

Dish Time	Crockery
2m	(P)MONA DESSERT 8OZ 6EA

Vanilla Flavoured Ice Cream v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Cheesecake - Cheesecake Bar NGCI	1 each		D				
Raspberry Compote	30 g		C				
Vanilla Ice Cream New	1 scoop		F				
Icing Sugar (Breakpack)	½ g		A				

Method & Presentation

- Place the cheesecake onto the plate.
- Drizzle the raspberry compote over the top.
- Place the scoop of vanilla ice cream to the side of the cheesecake.
- Finish with a dusting of icing sugar.
- Serve as shown in the photo.

Dish Time	Crockery
2m	(P)10IN WHITE CLASSIC ROUND

Vanilla Cheesecake with Raspberry Compote v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Gravy NGC	1 each		C	Microwave	30s	FP	75˚C/S:82˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
1m	(P)4OZ WHITE SAUCE BOAT

Extra NGC Gravy

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - Buttered Baby Potatoes	250 g	C	Microwave	1m 30s	FP	75˚C/S:82˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
2m	(P) OBLONG ENAMEL PIE DISH

Buttered Baby Potatoes v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
MS - Small Mixed Salad SS19	each		C				

Method & Presentation

- Mixed salad choice: -
- 30g Mixed leaf, 10g Red onion, 1/2 tomato (wedges), 25g Roasted mixed peppers, 2 slices of cucumber, 1g Cress and 5g Dressing.
- Serve as shown in the photo.

Dish Time	Crockery
2m	(P)WHITE OATMEAL BOWL 1

Dressed Mixed Salad Ve

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Frozen Yellow Rice	1 each		F	Microwave	2m	FP	75˚C/S:82˚C

Method & Presentation

- Place the frozen pouch of rice into the microwave and cook on full power until core temperature has been reached.
- Serve as shown in the photo.

Dish Time	Crockery
2m 30s	(P) OBLONG ENAMEL PIE DISH

Extra Yellow Rice v

Mainstream Locals SS19 NGCi Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
MS - Mixed Vegetables SS19	1 each		C	Microwave	2m	FP	75˚C/S:82˚C

Method & Presentation

- Mixed Veg Choice: - 30gm broccoli, 30gm carrot, 60gm Savoy cabbage, 30gm peas, 2 butter cogs.
- Serve as shown in the photo.

Dish Time	Crockery
2m 30s	(P) OBLONG ENAMEL PIE DISH

Extra Buttered Seasonal Vegetables v

Ingredients	Qty	Cook Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Pink Star Slaw	100 g		C				

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
1m	(P) OBLONG ENAMEL PIE DISH

House Coleslaw v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs	2 each		C				
GF Brown Seeded Loaf	2 slice		D				

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
2m	(P)10IN WHITE CLASSIC ROUND

NGCI Bread & Butter v

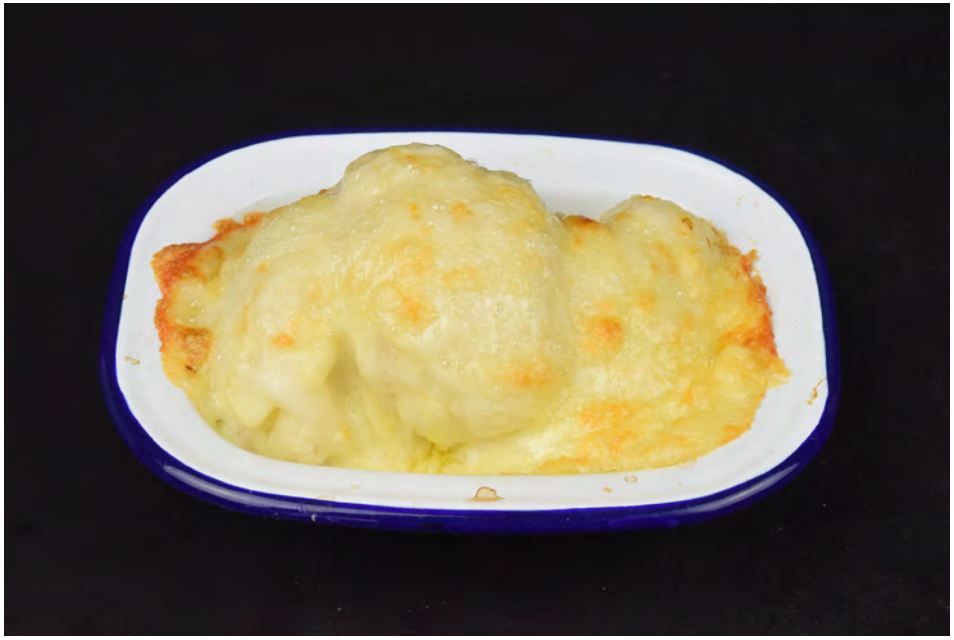
Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Lamb Weston Homestyle Mash	280 g		F	Microwave	2m 30s	FP	75˚C/S:82˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
2m	(P) OBLONG ENAMEL PIE DISH

Creamy Mashed Potato v



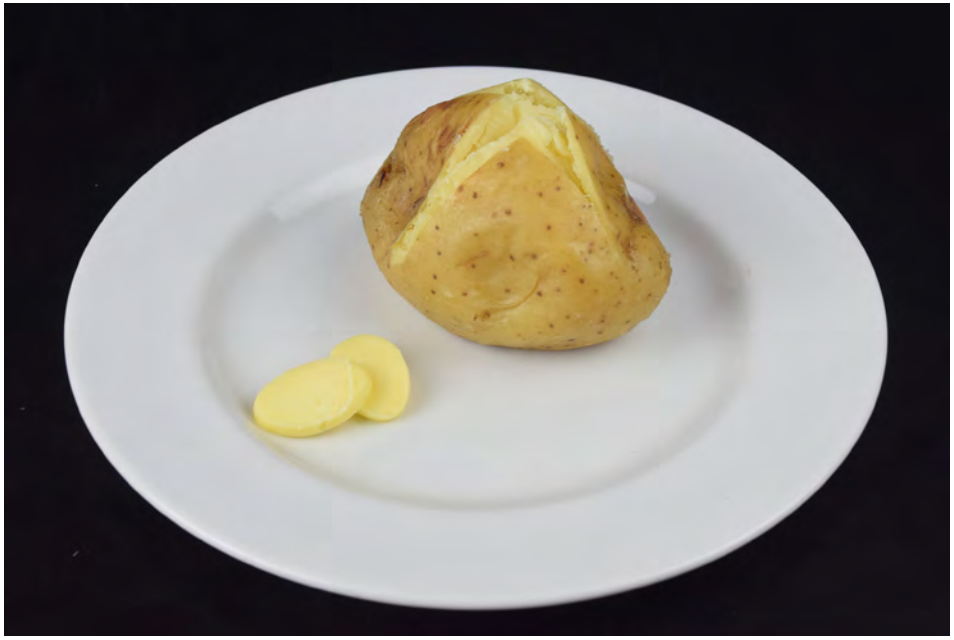
Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Cauliflower cooked	200 g	F	Pasta Boiler	1m	100°C	75˚C/S:82˚C
Mozzarella/White Mature Cheddar Grated	50 g	C				
Cheese Sauce	1 each	C	Pasta Boiler	2m	100°C	75˚C/S:82˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
2m	(P) OBLONG ENAMEL PIE DISH

Cauliflower Cheese v



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs	2 each		C				
Baked Jacket Potatoes	1 each		F	Microwave	2m 30s	FP	75˚C/S:82˚C

Method & Presentation

- Cross cut the hot jacket potato.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P)10IN WHITE CLASSIC ROUND

Jacket v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - BBQ Pulled Pork	75 g	C	Microwave	45s	FP	75˚C/S:82˚C

Method & Presentation

- Place half the amount of tortillas into the oval eared dish, sprinkle half the grated cheese and pour over half of the nacho cheese sauce pouch.
- Top with the remaining tortillas, grated cheese and the second half of the nacho cheese sauce.
- Top with the hot BBQ pulled pork.
- Finish with salsa, sour cream, jalapenos and chives.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND; (P)9IN WHITE OVAL EAR DISH

Nachos Topper - BBQ Pulled Pork

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Chilli Con Carne	½ each		D	Microwave	1m 15s	FP	75˚C/S:82˚C

Method & Presentation

- Place half the amount of tortillas into the oval eared dish, sprinkle half the grated cheese and pour over half of the nacho cheese sauce pouch.
- Top with the remaining tortillas, grated cheese and the second half of the nacho cheese sauce.
- Top with chilli con carne.
- Finish with salsa, sour cream, jalapenos and chives.
- Serve as shown in the photo.

Dish Time

5m

Crockery

(P)10IN WHITE CLASSIC ROUND

(P)9IN WHITE OVAL EAR DISH

Nachos Topper - Beef Chilli

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - BBQ Pulled Pork	150 g	C	Microwave	45s	FP	75˚C/S:82˚C

Method & Presentation

- Place half the amount of tortillas into the pasta bowl, sprinkle half the grated cheese and pour over 1 of the nacho cheese sauce pouches over.
- Top with the remaining tortillas, grated cheese and the second nacho cheese sauce.
- Top with the hot BBQ pulled pork.
- Finish with salsa, sour cream, jalapenos and chives.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)PLAIN WHITE PASTA PLATE 11.75

Nachos Sharer Topper - BBQ Pulled Pork

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Chilli Con Carne	1 each		D	Microwave	1m 15s	FP	75˚C/S:82˚C

Method & Presentation

- Place half the amount of tortillas into the pasta bowl, sprinkle half the grated cheese and pour over 1 of the nacho cheese sauce pouches over.
- Top with the remaining tortillas, grated cheese and the second nacho cheese sauce.
- Top with chilli con carne.
- Finish with salsa, sour cream, jalapenos and chives.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)PLAIN WHITE PASTA PLATE 11.75

Nachos Sharer Topper - Beef Chilli

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - Mushrooms Panfried	50 g	C	Pan Fry	4m		75˚C/S:82˚C

Method & Presentation

- Quarter the mushrooms before pan frying.
- Serve as shown in the photo.

Dish Time	Crockery
4m 30s	

Steak Topper - Sauteed Mushrooms

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Free Range Fried Egg MS	1 each		C	Shallow Fry	1m 40s		

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
2m	

Steak Topper - Fried Egg

Ingredients	Qty	Cook Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Mozzarella/White Mature Cheddar Grated	100 g		C				

Method & Presentation

- Serve as extra topper if requested.

Dish Time	Crockery
1m	

Jacket Topper - Cheese v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Chilli Con Carne	½ each		D	Microwave	1m 15s	FP	75˚C/S:82˚C

Method & Presentation

- Serve as extra topper if requested.

Dish Time	Crockery
1m 30s	

Jacket Topper - Beef Chilli

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Heinz Baked Beans	200 g	C	Microwave	30s	FP	75˚C/S:82˚C

Method & Presentation

- Serve as extra topper if requested.

Dish Time	Crockery
1m	

Jacket Topper - Heinz Baked Beans v

Ingredients	Qty	Cook Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
MS - Tuna Mayonnaise	150 g		C				

Method & Presentation

- Tuna Mayonnaise - Drain tuna well, mix 160g of mayonnaise to 400g of tuna.
- Serve as extra topper if requested.

Dish Time	Crockery
1m	

Jacket Topper - Tuna Mayo †

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Diane Sauce	1 each	F	Pasta Boiler	2m 30s	100°C	75˚C/S:82˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
3m	(P)4OZ WHITE SAUCE BOAT

Steak Sauce - Diane

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Kiev Sauce	1 each		F	Pasta Boiler	2m 30s	100°C	75˚C/S:82˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
3m	(P)4OZ WHITE SAUCE BOAT

Steak Sauce - Garlic

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs	2 each	C				
Mozzarella/White Mature Cheddar Grated	100 g	C				
Baked Jacket Potatoes	1 each	F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Garnish	1 each	C				

Method & Presentation

- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Cross cut the hot jacket potato and top with the cheese.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Jacket Cheese v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs	2 each	C				
Chilli Con Carne	1 each	D	Microwave	1m 15s	FP	75˚C/S:82˚C
Baked Jacket Potatoes	1 each	F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Garnish	1 each	C				

Method & Presentation

- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Cross cut the hot jacket potato and top with the chilli con carne.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Jacket Beef Chilli

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs	2 each	C				
Heinz Baked Beans	200 g	C	Microwave	30s	FP	75˚C/S:82˚C
Baked Jacket Potatoes	1 each	F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Garnish	1 each	C				

Method & Presentation

- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Cross cut the hot jacket potato and top with the hot baked beans.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Jacket Heinz Baked Beans v

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs	2 each	C				
MS - Garnish	1 each	C				
Baked Jacket Potatoes	1 each	F	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Tuna Mayonnaise	150 g	C				

Method & Presentation

- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Tuna Mayonnaise - Drain tuna well, mix 160g of mayonnaise to 400g of tuna.
- Cross cut the hot jacket potato and top with the tuna mayonnaise.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Jacket Tuna Mayo †

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
GF Brown Seeded Loaf	2 slice		D				
Roast chicken breast skin on 150g	1 each		D	Microwave	2m	FP	75˚C/S:82˚C
Texan BBQ Sauce	25 g		C				
Bacon - Smoked Streaky 2.25kg - Pre cooked grill re-heat MS	2 slice		C	Grill	55s		75˚C/S:82˚C
Bebo Light Spread	10 g		C				
MS - Garnish	1 each		C				
Iceberg Lettuce	25 g		C				
Mozzarella/White Mature Cheddar Grated	50 g		C				

Method & Presentation

- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Spread bebo light on both slices of bread.
- Top one slice of bread with iceberg lettuce.
- Remove the skin from the chicken breast.
- Place the cooked chicken on a tray, top with bacon and cheese, grill until cheese has melted.
- Place chicken, bacon and melted cheese on top of the iceberg lettuce.
- Microwave the BBQ sauce for 20 seconds.
- Pour the BBQ sauce over the chicken, bacon and melted cheese.
- Top with the other slice of bread.
- Serve as shown in the photo.

Dish Time	Crockery
6m	(P)10IN WHITE CLASSIC ROUND

Hunter's Chicken - Sandwich

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
GF Brown Seeded Loaf	2 slice	D				
Iceberg Lettuce	25 g	C				
MS - Tuna Mayonnaise	150 g	C				
MS - Garnish	1 each	C				

Method & Presentation

- Tuna Mayonnaise - Drain tuna well, mix 160g of mayonnaise to 400g of tuna.
- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Top one slice of bread with iceberg lettuce.
- Place the tuna mayonnaise on top of the iceberg lettuce.
- Top with the other slice of bread.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P)10IN WHITE CLASSIC ROUND

Tuna Mayo † - Sandwich

Mainstream Locals SS19 NGCi Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
GF Brown Seeded Loaf	2 slice		D				
MS - Grilled Halloumi (v)	1/2 each		C	R&F Grill	3m 30s	FP	75˚C
MS - Roasted Red Onions Cooked (reheat)	50 g		C	Microwave	1m	FP	75˚C/S:82˚C
MS - Roast Mixed Peppers Cooked (reheat)	50 g		C	Microwave	1m	FP	75˚C/S:82˚C
MS - Garnish	1 each		C				

Method & Presentation

- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Slice the halloumi (3-4 slices) and drizzle with oil and seasoning.
- Grill on both sides until lightly brown.
- Top with hot roasted mixed peppers and roasted red onions.
- Serve as shown in the photo.

Dish Time

3m 30s

Crockery

(P)10IN WHITE CLASSIC ROUND

Grilled Halloumi v - Sandwich

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
GF Brown Seeded Loaf	2 slice	D				
Mozzarella/White Mature Cheddar Grated	50 g	C				
MS - BBQ Pulled Pork	75 g	C	Microwave	45s	FP	75˚C/S:82˚C
Soured Cream	50 g	C				
Bebo Light Spread	10 g	C				
MS - Garnish	1 each	C				
Iceberg Lettuce	25 g	C				

Method & Presentation

- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Spread bebo light on both slices of bread.
- Top one slice with the iceberg lettuce.
- Place the hot BBQ pulled pork onto a clean tray and top with the cheese.
- Place under the rise & fall grill to allow the cheese to melt.
- Carefully lift the pulled pork and melted cheese off the tray and place onto the iceberg.
- Top with sour cream.
- Top with the other slice of bread.
- Serve as shown in the photo.

Dish Time

3m

Crockery

(P)10IN WHITE CLASSIC ROUND

BBQ Pulled Pork - Sandwich

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
GF Brown Seeded Loaf	2 slice		D				
White Mature Cheddar Slices	1 slice		C				
Steak - Rump 8oz (x5) (MS)	½ each		C	Grill			
BHMS - Steak Seasoning SS18	½ portion		A				
Bebo Light Spread	10 g		C				
MS - Garnish	1 each		C				
Caramelised Red Onion Chutney	50 g		C				
Iceberg Lettuce	25 g		C				

Method & Presentation

- Oil and season the steak as per the Steak Cooking Guide.
- Cook the steak evenly on both sides to guests request, rest for 3-4 minutes before serving.
- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Spread bebo light on both slices of bread.
- Top one slice with the iceberg lettuce.
- Slice the cooked steak into 8 slices after resting.
- Place the cooked steak slices on a metal tray and top with the red onion chutney and cheese, grill until the cheese has melted.
- Top the iceberg lettuce with the rump steak slices, red onion chutney and melted cheese.
- Top with the other slice of bread.
- Serve as shown in the photo.

Dish Time

0h 10m 00s

Crockery

(P)10IN WHITE CLASSIC ROUND

Rump Steak Melt - Sandwich

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
GF Brown Seeded Loaf	2 slice	D				
White Mature Cheddar Slices	3 slice	C				
Bebo Light Spread	10 g	C				
Caramelised Red Onion Chutney	50 g	C				
MS - Garnish	1 each	C				
Iceberg Lettuce	25 g	C				

Method & Presentation

- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Spread bebo light on both slices of bread.
- Top one slice with the iceberg lettuce.
- Top with sliced cheddar cheese and chutney.
- Top with the other slice of bread.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P)10IN WHITE CLASSIC ROUND

Cheese & Chutney v - Sandwich

Mainstream Locals SS19 KIDS Specification Manual

Ingredients	Qty	Cook Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Cucumbers Class 2 Bulk - Baton	9 slice		C				
Vegan Napolitana Sauce	½ each		C				
C&B Carrot Batons (Raw)	45 g		C				

Method & Presentation

- Veggie dip sticks = 45g carrot batons and 45g cucumber batons.
- Cut the vegetables into similar size batons (sticks).
- Serve as shown in the photo.

Dish Time	Crockery
2m	(P)10IN WHITE CLASSIC ROUND; (P)2OZ WHITE DIP POT RAMEKIN

Veggie Dip Sticks v

Mainstream Locals SS19 KIDS Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
MS - Garlic Bread - Fingers	2 each		D	R&F Grill	1m 30s		

Method & Presentation

- Place the garlic bread on a metal tray and place under the grill.
- Remove from the tray and onto a chopping board and cut each slice into two fingers.
- Serve as shown in the photo.

Dish Time	Crockery
2m	(P)10IN WHITE CLASSIC ROUND

Garlic Bread v

Mainstream Locals SS19 KIDS Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
2oz kids gourmet burger	1 each		D	Flatbed Grill	5m	FP	75˚C/S:82˚C
Iceberg Lettuce - Shredded	25 g		C				
Seedless Bun 4”	1 each		D	R&F Grill	30s		
MS - Pick & Mix Carbs & Veg Choice (Reduced)							
Lamb Weston Homestyle Mash	150g		F	Microwave	2m 30s	FP	75˚C/S:82˚C
Corn Cobs Mini	1each		F	Pasta Boiler	6m 30s	100°	75˚C/S:82˚C
Heinz Baked Beans (6x2.62kg	90g		C	Microwave	1m	FP	75˚C/S:82˚C
Garden Peas (Frozen)	85g		F	Pasta Boiler	1m	100°	
Rice Kids Sunshine Veg	1each		F	Microwave	1m 10s	FP	75˚C/S:82˚C
Gourmet Chip Cooked - MS	120g		F	Deep Fry	6m	180°	75˚C/S:82˚C
MS - Crunchy Veg Sticks	1portion		C				
MS - Garlic Bread - Fingers	2each		D	R&F Grill	1m 30s		

Method & Presentation

- Veggie dip sticks = 45g carrot batons and 45g cucumber batons.
- Top the base of bun with chopped iceberg lettuce, top with a burger and close with bun lid.
- Serve with customer’s choice of two pick & mix options.

Dish Time	Crockery
5m 30s	(P)10IN WHITE CLASSIC ROUND

2oz* Beef Burger - Pick & Mix

Mainstream Locals SS19 KIDS Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Birds Eye Fish Finger	3 each		F	Deep Fry	3m	180°C	75˚C/S:82˚C
MS - Pick & Mix Carbs & Veg Choice (Reduced)							
Lamb Weston Homestyle Mash	150g		F	Microwave	2m 30s	FP	75˚C/S:82˚C
Corn Cobs Mini	1each		F	Pasta Boiler	6m 30s	100°	75˚C/S:82˚C
Heinz Baked Beans (6x2.62kg	90g		C	Microwave	1m	FP	75˚C/S:82˚C
Garden Peas (Frozen)	85g		F	Pasta Boiler	1m	100°	
Rice Kids Sunshine Veg	1each		F	Microwave	1m 10s	FP	75˚C/S:82˚C
Gourmet Chip Cooked - MS	120g		F	Deep Fry	6m	180°	75˚C/S:82˚C
MS - Crunchy Veg Sticks	1portion		C				
MS - Garlic Bread - Fingers	2each		D	R&F Grill	1m 30s		

Method & Presentation

- Veggie dip sticks = 45g carrot batons and 45g cucumber batons.
- Serve with customer's choice of two pick & mix options.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Fish Fingers† - Pick & Mix

Mainstream Locals SS19 KIDS Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Gluten free Raw Sausage 8's	2 each		C	Merrychef 75%	2m 45s	225°C	75˚C
MS - Gravy Premium Beef SS19	100 ml		C	Microwave	45s	FP	75˚C/S:82˚C
MS - Pick & Mix Carbs & Veg Choice (Reduced)							
Lamb Weston Homestyle Mash	150g		F	Microwave	2m 30s	FP	75˚C/S:82˚C
Corn Cobs Mini	1each		F	Pasta Boiler	6m 30s	100°	75˚C/S:82˚C
Heinz Baked Beans (6x2.62kg	90g		C	Microwave	1m	FP	75˚C/S:82˚C
Garden Peas (Frozen)	85g		F	Pasta Boiler	1m	100°	
Rice Kids Sunshine Veg	1each		F	Microwave	1m 10s	FP	75˚C/S:82˚C
Gourmet Chip Cooked - MS	120g		F	Deep Fry	6m	180°	75˚C/S:82˚C
MS - Crunchy Veg Sticks	1portion		C				
MS - Garlic Bread - Fingers	2each		D	R&F Grill	1m 30s		

Method & Presentation

- Veggie dip sticks = 45g carrot batons and 45g cucumber batons.
- Serve with customer's choice of two pick & mix options.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND; (P)4OZ WHITE SAUCE BOAT

Super Sausages - Pick & Mix

Mainstream Locals SS19 KIDS Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Roast chicken breast skin on 150g	½ each		D	Microwave	2m	FP	75˚C/S:82˚C
MS - Pick & Mix Carbs & Veg Choice (Reduced)							
Lamb Weston Homestyle Mash	150g		F	Microwave	2m 30s	FP	75˚C/S:82˚C
Corn Cobs Mini	1each		F	Pasta Boiler	6m 30s	100°	75˚C/S:82˚C
Heinz Baked Beans (6x2.62kg	90g		C	Microwave	1m	FP	75˚C/S:82˚C
Garden Peas (Frozen)	85g		F	Pasta Boiler	1m	100°	
Rice Kids Sunshine Veg	1each		F	Microwave	1m 10s	FP	75˚C/S:82˚C
Gourmet Chip Cooked - MS	120g		F	Deep Fry	6m	180°	75˚C/S:82˚C
MS - Crunchy Veg Sticks	1portion		C				
MS - Garlic Bread - Fingers	2each		D	R&F Grill	1m 30s		

Method & Presentation

- Veggie dip sticks = 45g carrot batons and 45g cucumber batons.
- Slice the chicken breast into 3 before heating.
- Serve with customer's choice of two pick & mix options.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Chicken Breast - Pick & Mix

Mainstream Locals SS19 KIDS Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Battered Chicken Bites	4 each		F	Deep Fry	4m 20s	180°C	75˚C/S:82˚C
MS - Pick & Mix Carbs & Veg Choice (Reduced)							
Lamb Weston Homestyle Mash	150g		F	Microwave	2m 30s	FP	75˚C/S:82˚C
Corn Cobs Mini	1each		F	Pasta Boiler	6m 30s	100°	75˚C/S:82˚C
Heinz Baked Beans (6x2.62kg	90g		C	Microwave	1m	FP	75˚C/S:82˚C
Garden Peas (Frozen)	85g		F	Pasta Boiler	1m	100°	
Rice Kids Sunshine Veg	1each		F	Microwave	1m 10s	FP	75˚C/S:82˚C
Gourmet Chip Cooked - MS	120g		F	Deep Fry	6m	180°	75˚C/S:82˚C
MS - Crunchy Veg Sticks	1portion		C				
MS - Garlic Bread - Fingers	2each		D	R&F Grill	1m 30s		

Method & Presentation

- Chicken Nuggets - Drain and transfer.
- Veggie dip sticks = 45g carrot batons and 45g cucumber batons.
- Serve with customer's choice of two pick & mix options.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Chunky Chicken Nuggets† - Pick & Mix

Mainstream Locals SS19 KIDS Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Kids Cheese and Tomato Pizza	1 each		F	Merrychef 75%	3m 30s	225°C	75˚C/S:82˚C
MS - Pick & Mix Carbs & Veg Choice (Reduced)							
Lamb Weston Homestyle Mash	150g		F	Microwave	2m 30s	FP	75˚C/S:82˚C
Corn Cobs Mini	1each		F	Pasta Boiler	6m 30s	100°	75˚C/S:82˚C
Heinz Baked Beans (6x2.62kg	90g		C	Microwave	1m	FP	75˚C/S:82˚C
Garden Peas (Frozen)	85g		F	Pasta Boiler	1m	100°	
Rice Kids Sunshine Veg	1each		F	Microwave	1m 10s	FP	75˚C/S:82˚C
Gourmet Chip Cooked - MS	120g		F	Deep Fry	6m	180°	75˚C/S:82˚C
MS - Crunchy Veg Sticks	1portion		C				
MS - Garlic Bread - Fingers	2each		D	R&F Grill	1m 30s		

Method & Presentation

- Veggie dip sticks = 45g carrot batons and 45g cucumber batons.
- Serve with customer's choice of one pick & mix option.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Yummy Cheese and Tomato Pizza v

Mainstream Locals SS19 KIDS Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Cooked Gluten Free Rigatoni 24x190gm	½ each		F	Pasta Boiler	2m	100°C	75˚C/S:82˚C
Vegan Napolitana Sauce	1 each		F	Pasta Boiler	3m	100°C	75˚C/S:82˚C
MS - Pick & Mix Carbs & Veg Choice (Reduced)							
Lamb Weston Homestyle Mash	150g		F	Microwave	2m 30s	FP	75˚C/S:82˚C
Corn Cobs Mini	1each		F	Pasta Boiler	6m 30s	100°	75˚C/S:82˚C
Heinz Baked Beans (6x2.62kg	90g		C	Microwave	1m	FP	75˚C/S:82˚C
Garden Peas (Frozen)	85g		F	Pasta Boiler	1m	100°	
Rice Kids Sunshine Veg	1each		F	Microwave	1m 10s	FP	75˚C/S:82˚C
Gourmet Chip Cooked - MS	120g		F	Deep Fry	6m	180°	75˚C/S:82˚C
MS - Crunchy Veg Sticks	1portion			C			
MS - Garlic Bread - Fingers	2each		D	R&F Grill	1m 30s		

Method & Presentation

- Veggie dip sticks = 45g carrot batons and 45g cucumber batons.
- Toss the pasta in the tomato sauce before placing in the serving dish.
- Serve with customer's choice of one pick & mix option.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND; (P) OBLONG ENAMEL PIE DISH

Tomato Pasta v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Chocolate Fudge Brownie	½ each		F	Microwave	20s	FP	
Chocolate Sauce Reduced Sugar	10 ml		C				
Vanilla Ice Cream New	1 scoop		F				

Method & Presentation

- Warm brownie from frozen in the microwave for approx. 20 secs.
- Serve as shown in the photo.

Dish Time	Crockery
1m	(P)10IN WHITE CLASSIC ROUND

Gooey Chocolate Brownie v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Strawberry 1x400g	57 g		C				
Yoghurt Strawberry Frozen	3 scoop		F				

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
1m	(P)MONA DESSERT 8OZ 6EA 1

Strawberry Delight v

Mainstream Locals SS19 KIDS Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
MS - Kids Ice Cream Sauce Choice							
Chocolate Sauce Reduced Sug	10ml		C				
Askeys Strawberry Sauce (Br	10g		C				
Kids - Ice Cream / Frozen Yoghurt / Sorbet Choice 1							
Vanilla Ice Cream New	1scoop		F				
Chocolate Ice Cream (NEW)	1scoop		F				
Lemon Curd Sorbet	1scoop		F				
Yoghurt Strawberry Frozen	1scoop		F				
Ice Cream - Vegan	1each		F				

Method & Presentation

- Serve as shown in the photo, with the customer's choice of ice cream flavour and sauce choice.

Dish Time

0m 30s

Crockery

(P)MONA DESSERT 8OZ 6EA 1

1 x Scoop of Ice Cream v

Mainstream Locals SS19 KIDS Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
MS - Kids Ice Cream Sauce Choice							
Chocolate Sauce Reduced Sug	10ml		C				
Askeys Strawberry Sauce (Br	10g		C				
Kids - Ice Cream / Frozen Yoghurt / Sorbet Choice 2							
Vanilla Ice Cream New	1scoop		F				
Chocolate Ice Cream (NEW)	1scoop		F				
Lemon Curd Sorbet	1scoop		F				
Yoghurt Strawberry Frozen	1scoop		F				
Ice Cream - Vegan	1each		F				
Kids - Ice Cream / Frozen Yoghurt / Sorbet Choice 1							
Vanilla Ice Cream New	1scoop		F				
Chocolate Ice Cream (NEW)	1scoop		F				
Lemon Curd Sorbet	1scoop		F				
Yoghurt Strawberry Frozen	1scoop		F				
Ice Cream - Vegan	1each		F				

Method & Presentation

- Serve as shown in the photo, with the customer's choice of ice cream flavour and sauce choice.

Dish Time	Crockery
0m 30s	(P)MONA DESSERT 8OZ 6EA 1

Ice Cream, Frozen Yoghurt & Sorbet Selection v 2 scoop

Mainstream Locals SS19 SENIORS Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs	1 each		C				
MS - Soup Choice							
Mixed Soup - Mushroom, Spin	1each		D	Microwave	2m	FP	75˚C/S:82˚C
Soup - Tomato 24x250gm	1each		D	Microwave	2m	FP	75˚C/S:82˚C
MS - Uncut Bread Choice x1 SS19							
White Bloomer Uncut	1slice		D				
Malted Bloomer Uncut	1slice		D				

Method & Presentation

- Pierce the soup pouch and place in a microwavable container. Decant into a warm bowl.
- Place serviette onto the plate.
- Add soup bowl to plate with the customers bread choice and butter.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P)10IN WHITE CLASSIC ROUND; (P)WHITE OATMEAL BOWL 1

Seniors Soup of the Day v

Mainstream Locals SS19 SENIORS Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Soup - Tomato 24x250gm	1 each		D	Microwave	2m	FP	75˚C/S:82˚C
White Bloomer Uncut	1 slice		D				

Method & Presentation

- Carefully pierce the soup pouch and place into a microwaveable container.
- Place serviette onto the plate.
- Add soup bowl to plate with the bread.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P)10IN WHITE CLASSIC ROUND; (P)WHITE OATMEAL BOWL

Seniors Slow Roasted Tomato Soup Ve

Mainstream Locals SS19 SENIORS Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Texan BBQ Sauce	50 g	C				
Louisiana Chicken	3 each	F	Deep Fry	3m 20s	180°C	75˚C/S:82˚C
MS - Garnish	1 each	C				

Method & Presentation

- Chicken Strips - Drain and transfer.
- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Serve as shown in the photo.

Dish Time

4m 20s

Crockery

(P)10IN WHITE CLASSIC ROUND

(P)2OZ WHITE DIP POT RAMEKIN

Seniors Crispy Chicken Strips

Mainstream Locals SS19 SENIORS Specification Manual

Ingredients	Qty	Weight From	Cook	Cook Method	Time	Cook Temp	Core Temp
Mozzarella/White Mature Cheddar Grated	20 g		C				
Roast chicken breast skin on 150g	½ each		D	Microwave	2m	FP	75˚C/S:82˚C
Bacon - Smoked Streaky 2.25kg - Pre cooked grill re-heat MS	1 slice		C	Grill	55s		75˚C/S:82˚C
Texan BBQ Sauce - Hot MS	25 g		C	Microwave	45s	FP	75˚C/S:82˚C
Gourmet Chip Cooked - MS	140 g		F	Deep Fry	6m	180°C	75˚C/S:82˚C
MS - Garnish	1 each		C				

Method & Presentation

- Gourmet Chips - Drain and transfer.
- Salad Garnish - Slice 5g of red onion thinly, roughly chop 1/4 of a tomato into equal size pieces. Place on top of 10g of mixed leaf and drizzle with 5g of dressing.
- Cut chicken breast (skin off) in half length ways.
- Place the streaky bacon onto the hot half chicken breast and top with the cheese.
- Place the chicken on a metal tray and grill under the rise & fall grill until the cheese has lightly melted.
- Top the cheese with the hot BBQ sauce.
- Serve as shown in the photo.

Dish Time

7m

Crockery

(P)10IN WHITE CLASSIC ROUND

Seniors Hunter's Chicken

Mainstream Locals SS19 SENIORS Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - Gravy (v) (lrg) SS19	50 ml	C	Microwave	45s	FP	75˚C/S:82˚C
MS - Roasted Red Onions Cooked (reheat)	50 g	C	Microwave	1m	FP	75˚C/S:82˚C
Garden Peas (Frozen)	50 g	F	Pasta Boiler	1m	100°C	
Lamb Weston Homestyle Mash	140 g	F	Microwave	2m 30s	FP	75˚C/S:82˚C
Premium Pork Sausage 8's (Reheat Merrychef)	2 each	C	Merrychef 75%	1m	225°C	75˚C/S:82˚C

Method & Presentation

- Peas - ensure peas are served vibrant green.
- Place the hot mash into the middle of the plate and sit the cooked sausages on top with the roasted red onions.
- Serve as shown in the photo.

Dish Time

3m

Crockery

(P)10IN WHITE CLASSIC ROUND

(P)4OZ WHITE SAUCE BOAT

Seniors Sausages & Mash

Mainstream Locals SS19 SENIORS Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Garlic Slices	2 each		D	Grill	1m 30s		
Mac Cheese (new)	1 each		D	Microwave	2m 30s	FP	75˚C/S:82˚C
MS - Small Mixed Salad SS19	½ each		C				

Method & Presentation

- Grill both sides of the garlic slice till golden brown.
- Mixed salad choice: -
- 30g Mixed leaf, 10g Red onion, 1/2 tomato (wedges), 25g Roasted mixed peppers, 2 slices of cucumber, 1g Cress and 5g Dressing.
- Serve half of the above small mixed salad.
- Place the defrosted macaroni cheese into a microwavable container and cling film before heating.
- Decant hot macaroni cheese into an enamel dish and place on plate.
- Serve a shown in the photo.

Dish Time

3m 30s

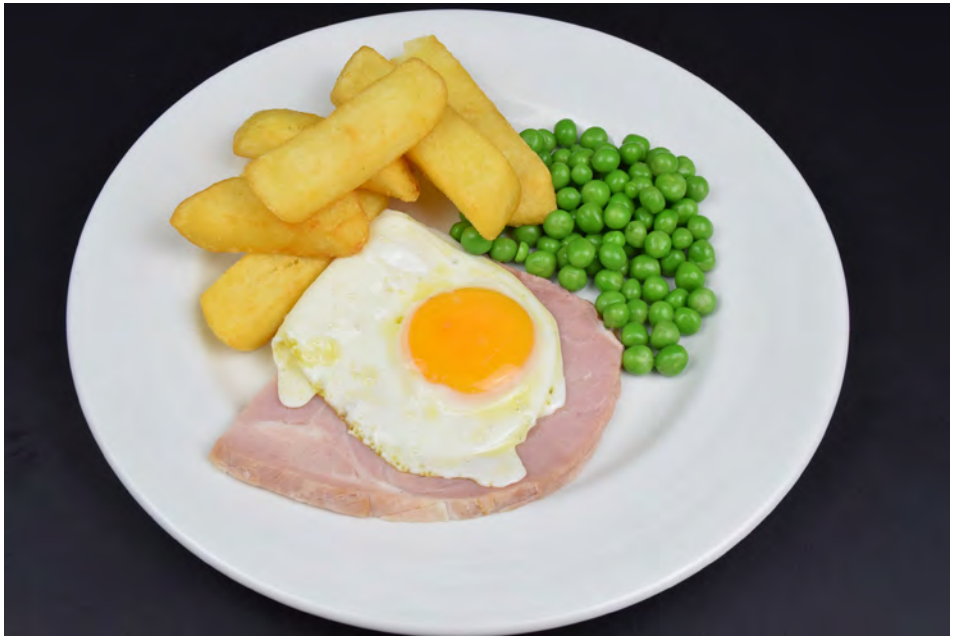
Crockery

(P)10IN WHITE CLASSIC ROUND

(P) OBLONG ENAMEL PIE DISH

Seniors Mac & Cheese v

Mainstream Locals SS19 SENIORS Specification Manual



Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Garden Peas (Frozen)	50 g	F	Pasta Boiler	1m	100°C	
Frozen Cooked Sliced Ham (5mm)	60 g	D				
Free Range Fried Egg MS	1 each	C	Shallow Fry	1m 40s		
Gourmet Chip Cooked - MS	140 g	F	Deep Fry	6m	180°C	75˚C/S:82˚C

Method & Presentation

- Peas - ensure peas are served vibrant green.
- Gourmet Chips - Drain and transfer.
- Place cold ham onto plate and top with fried egg.
- Serve as shown in the photo.

Dish Time	Crockery
7m	(P)10IN WHITE CLASSIC ROUND

Seniors Ham, Egg & Chips

Mainstream Locals SS19 SENIORS Specification Manual

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
Gourmet Chip Cooked - MS	140 g	F	Deep Fry	6m	180°C	75˚C/S:82˚C
Bulk Sauce - Tartare Sauce	50 g	C				
Whitby Scampi - MS	5 each	F	Deep Fry	4m	180°C	75˚C/S:82˚C
MS - Pea Choice (Seniors)						
Garden Peas (Frozen)	50g	F	Pasta Boiler	1m	100°	
Mushy Peas	50g	C	Microwave	35s	FP	75˚C/S:82˚C

Method & Presentation

- Gourmet Chips - Drain and transfer.
- Scampi - Drain and transfer
- Serve as shown in the photo.

Dish Time	Crockery
7m	(P)10IN WHITE CLASSIC ROUND; (P)2OZ WHITE DIP POT RAMEKIN

Seniors Scampi & Chips †

Mainstream Locals SS19 SENIORS Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Bulk Sauce - Tartare Sauce	50 g		C				
Battered Cod 220-260g - MS	½ each		D	Deep Fry	6m	180°C	75˚C
Gourmet Chip Cooked - MS	140 g		F	Deep Fry	6m	180°C	75˚C/S:82˚C
MS - Pea Choice (Seniors)							
Garden Peas (Frozen)	50g		F	Pasta Boiler	1m	100°	
Mushy Peas	50g		C	Microwave	35s	FP	75˚C/S:82˚C

Method & Presentation

- Place a drained defrosted fish into plain flour and coat both sides.
- Holding the floured fish by the tail coat liberally in the batter and let the excess drain away.
- Place in the fryer gently away from you, after 3 minutes turn and cook for a further 3 minutes until a core temperature is reached. Remove from fryer and drain off any excess oil.
- Gourmet Chips - Drain and transfer.
- Serve as shown in the photo

Dish Time	Crockery
7m	(P)10IN WHITE CLASSIC ROUND; (P)2OZ WHITE DIP POT RAMEKIN

Seniors Cod & Chips †

Mainstream Locals SS19 SENIORS Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Vanilla Ice Cream New	1 scoop		F				
Chocolate Sauce Reduced Sugar	10 ml		C				
Belgian Chocolate Brownie NGCI	½ each		D				

Method & Presentation

- Drizzle the plate with chocolate sauce.
- Warm the brownie on a separate plate in the microwave for 10 seconds.
- Top with sauce drizzle with the Brownie and serve with vanilla ice cream.
- Serve as shown in the photo.

Dish Time	Crockery
1m	(P)10IN WHITE CLASSIC ROUND

Seniors Chocolate Brownie v

Mainstream Locals SS19 SENIORS Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Chocolate Sauce Reduced Sugar	20 ml	C				
Vanilla Ice Cream New	2 scoop	F				

Method & Presentation

- Scoop ice cream in to sundae glass and drizzle with chocolate sauce.
- Serve as shown in the photo.

Dish Time	Crockery
1m	(P)MONA DESSERT 8OZ 6EA 1

Seniors Vanilla Flavoured Ice Cream v

Mainstream Locals SS19 SENIORS Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
(New) Apple Pie 6x12portions	1 each		D	Microwave	20s	FP	
Icing Sugar (Breakpack)	½ g		A				
MS - Dessert Ice Cream/Custard/Vegan Ice Cream							
Vanilla Ice Cream New	1scoop		F				
Custard Rtu	150ml		C	Microwave	45s	FP	75˚C/S:82˚C
Ice Cream - Vegan	1each		F				

Method & Presentation

- Serve with guests choice of vanilla ice cream, custard or vegan ice cream.
- Serve as shown in the photo.

Dish Time

1m 30s

Crockery

(P)10IN WHITE CLASSIC ROUND

(P)4OZ WHITE SAUCE BOAT

Seniors Bramley Apple Pie v

Mainstream Locals SS19 VEGAN Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Soup - Tomato 24x250gm	1 each		D	Microwave	2m	FP	75˚C/S:82˚C
White Bloomer Uncut	1 slice		D				

Method & Presentation

- Carefully pierce the soup pouch and place into a microwaveable container.
- Place serviette onto the plate.
- Add soup bowl to plate with the bread.
- Serve as per the photo.

Dish Time

3m

Crockery

(P)10IN WHITE CLASSIC ROUND

(P)WHITE OATMEAL BOWL 1

Tomato Soup Ve

Mainstream Locals SS19 VEGAN Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Chickpea & Sweet Potato Curry	1 each		D	Microwave	2m 30s	FP	75˚C/S:82˚C
Frozen Yellow Rice	1 each		F	Microwave	2m	FP	75˚C/S:82˚C
Poppodoms 6” Plain Cooked	1 each		A	Microwave	20s	FP	

Method & Presentation

- Before reheating, pierce the top of the chickpea & sweet potato curry pouch and stand up-right in a microwavable container.
- Decant the curry into the balti dish and arrange on the plate with the rice.
- Serve as shown in the photo.

Dish Time	Crockery
4m	(P)12IN WHITE OVAL PLATE; (P)BALTI DISH 6 (LEASED) 1

Chickpea & Sweet Potato Curry Ve

Mainstream Locals SS19 VEGAN Specification Manual

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
Miso and hoi sin burger	1 each	F	Merrychef 75%	3m 30s	225°C	75˚C/S:82˚C
MS - Vegan Gourmet Chip Cooked	150 g	F	Merrychef 75%	4m 30s	225°C	75˚C/S:82˚C
Sweet Chilli Sauce - Hot	50 g	C	Microwave	20s	FP	75˚C/S:82˚C
Tomato Raw	¼ each	C				
Vegan Bun	1 each	F	Grill	1m	FP	
Iceberg Lettuce	25 g	C				
Onion - Red Onion	15 g	C				

Method & Presentation

- Gourmet Chips - Carefully remove chips from the Merrychef.
- Add iceberg lettuce, slice tomato and finely sliced red onion to the bun base.
- Place the chickpea & Hoisin burger on top of the salad.
- Drizzle the hot sweet chilli sauce over the burger.
- Finish with the bun lid.
- Serve as shown in the photo.

Dish Time

5m

Crockery

(P)12IN WHITE OVAL PLATE

(P) OBLONG ENAMEL PIE DISH

Chickpea, Red Pepper & Hoisin Burger Ve

Mainstream Locals SS19 VEGAN Specification Manual

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
MS - Vegan Mixed Vegetables SS19	1 each	C	Microwave	2m	FP	75˚C/S:82˚C
Rainbow Vegetable Tart	1 each	D	Merrychef 50%	3m	225°C	75˚C/S:82˚C
MS - Vegan Potatoes Baby	250 g	C	Simmer	10m		

Method & Presentation

- Remove tart from foil when frozen.
- Place onto heated tray on top of Teflon mat.
- Serve as shown in the photo.
- ***DO NOT ADD BUTTER TO THE BABY POTATOES AND MIXED VEGETABLES***

Dish Time	Crockery
0h 12m 00s	(P)12IN WHITE OVAL PLATE

Beetroot, Sweet Potato & Butternut Squash Tart Ve

Mainstream Locals SS19 VEGAN Specification Manual

Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Heinz Salsa (2x2.5ltr)	50 g	C				
Lemons (Small Whole)	⅛ each	C				
MS - Vegan Gourmet Chip Cooked	210 g	F	Merrychef 75%	4m 30s	225°C	75˚C/S:82˚C
Vegan Fishless Fish steaks (Ve)	2 each	D	Merrychef 75%	6m	225°C	75˚C/S:82˚C
MS - Pea Choice						
Garden Peas (Frozen)	85g	F	Pasta Boiler	1m	100°	
Mushy Peas	150g	C	Microwave	35s	FP	75˚C/S:82˚C

Method & Presentation

- Gourmet Chips - Carefully remove chips from the Merrychef.
- Place the fishless fish steaks with a little oil, on a tray and cook in the merrychef for 1 minutes 30 seconds.
- Remove the tray from the merrychef and add the chips. Carry on cooking for the remaining 4 minutes 30 seconds.
- Serve as shown in the photo.

Dish Time	Crockery
7m	(P)12IN WHITE OVAL PLATE, (P)2OZ WHITE DIP POT RAMEKIN

Vegan Fish & Chips Ve

Mainstream Locals SS19 VEGAN Specification Manual

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
Miso and hoi sin burger	1 each	F	Merrychef 75%	3m 30s	225°C	75˚C/S:82˚C
Cress Growing	2 g	C				
Cucumbers Class 2 Bulk - Slice	4 slice	C				
French Dressing	10 ml	C				
Heinz Salsa (2x2.5ltr)	50 g	C				
MS - Roasted Red Onions Cooked (reheat)	50 g	C	Microwave	1m	FP	75˚C/S:82˚C
Onion - Red Onion	20 g	C				
Salad - Premium Multi Leaf (4x250g)	60 g	C				
Tomato Raw	½ each	C				

Method & Presentation

- Place burger patty onto a Teflon coated Merrychef tray and heat.
- Remove cress from pot and with kitchen scissors cut from compost.
- Carefully wash the cress, allow to drain.
- Roughly cut the half tomato.
- Slice the cucumber in half length ways, then thinly slice the cucumber on an angle. Serve 8 half pieces of cucumber per salad.
- Place mixed leaf into bowl.Carefully place the cucumber half slices, sliced red onion, cress, tomato and roast red onions in separate piles around the outside of the bowl.
- Serve the salsa in a dip pot to the side of the salad.
- Roughly break the burger and top the salad.
- Drizzle the dressing over the salad.
- Serve as shown in the photo.

Dish Time	Crockery
4m	(P)PLAIN WHITE PASTA PLATE 11.75 (P)2OZ WHITE DIP POT RAMEKIN

Summer Salad Bowl - Miso & Hoisin Ve

Mainstream Locals SS19 VEGAN Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
(New) Apple Pie 6x12portions	1 each		D	Microwave	20s	FP	
Icing Sugar (Breakpack)	½ g		A				
Ice Cream - Vegan	1 each		F				

Method & Presentation

- Serve as per the photo.

Dish Time	Crockery
1m 30s	(P)10IN WHITE CLASSIC ROUND

Bramley Apple Pie Ve

Mainstream Locals SS19 VEGAN Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Ice Cream - Vegan	3 each		F				

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
1m	(P)MONA DESSERT 8OZ 6EA 1

Vegan Ice Cream Ve

Mainstream Locals SS19 BREAKFAST Specification Manual

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
Premium Pork Sausage 8's (Reheat Merrychef)	2 each	C	Merrychef 75%	1m	225°C	75˚C/S:82˚C
Potato Hash Browns	3 each	F	Deep Fry	4m	180°C	75˚C/S:82˚C
Bacon - Back Bacon Rindless 908g	2 slice	C	Grill	2m		75˚C
Butter Oval Cogs	2 each	C				
Heinz Baked Beans	100 g	C	Microwave	30s	FP	75˚C/S:82˚C
Free Range Fried Egg MS	2 each	C	Shallow Fry	1m 40s		
MS - Mushrooms Panfried	85 g	C	Pan Fry	4m		75˚C/S:82˚C
Tomato - Sliced	½ each	C				
MS - Uncut Bread Choice x1 SS19						
White Bloomer Uncut	1slice	D				
Malted Bloomer Uncut	1slice	D				

Method & Presentation

- Hash browns - Drain and transfer.
- Serve as shown in the photo.

Dish Time	Crockery
6m	(P)12IN WHITE OVAL PLATE

Big Breakfast

Mainstream Locals SS19 BREAKFAST Specification Manual

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
Premium Pork Sausage 8's (Reheat Merrychef)	1 each	C	Merrychef 75%	1m	225°C	75˚C/S:82˚C
Potato Hash Browns	2 each	F	Deep Fry	4m	180°C	75˚C/S:82˚C
Bacon - Back Bacon Rindless 908g	2 slice	C	Grill	2m		75˚C
Butter Oval Cogs	1 each	C				
Heinz Baked Beans	100 g	C	Microwave	30s	FP	75˚C/S:82˚C
Tomato - Sliced	½ each	C				
Free Range Fried Egg MS	1 each	C	Shallow Fry	1m 40s		
MS - Uncut Bread Choice x1 SS19						
White Bloomer Uncut	1slice	D				
Malted Bloomer Uncut	1slice	D				

Method & Presentation

- Hash browns - Drain and transfer.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Traditional English Breakfast

Mainstream Locals SS19 BREAKFAST Specification Manual

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
Smoked Holandaise	1 each	D	Pasta Boiler	2m	100°C	75˚C/S:82˚C
Muffin - English Breakfast Muffin (6x4)	1 each	D	Grill			
Eggs Oaklands Free Range	2 each	C	Simmer	7m		
Heinz Vinegar 12x250ml	5 ml	A				
Rocket Salad	10 g	C				
Fresh Herbs Chives Chopped	1 g	C				

Method & Presentation

- Wash and finely chop the chives.
- Toast inside surfaces of the muffin. Add the vinegar to the boiling water, stir with a spoon to create a vortex, add the eggs and cook for 2 minutes until the white is set and yolk still runny, drain well.
- Arrange rocket onto each toasted muffin half.
- Top with eggs and hollandaise sauce as shown and finish with chopped chives.
- Serve as shown in the photo.

Dish Time	Crockery
8m	(P)10IN WHITE CLASSIC ROUND

Eggs Florentine v

Mainstream Locals SS19 BREAKFAST Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Bebo Light Spread	10 g		C				
MS - Uncut Bread/ GF Version Breakfast SS19							
White Bloomer Uncut	2slice		D				
Malted Bloomer Uncut	2slice		D				
GF Brown Seeded Loaf	2slice		D				
MS - Breakfast Bacon/Sausage Choice AW17							
Premium Pork Sausage 8's (R 75˚C/S:82˚C	2each		C	Merrychef 75%		1m	225°
Bacon - Back Bacon Rindless	2slice		C	Grill	2m		75˚C

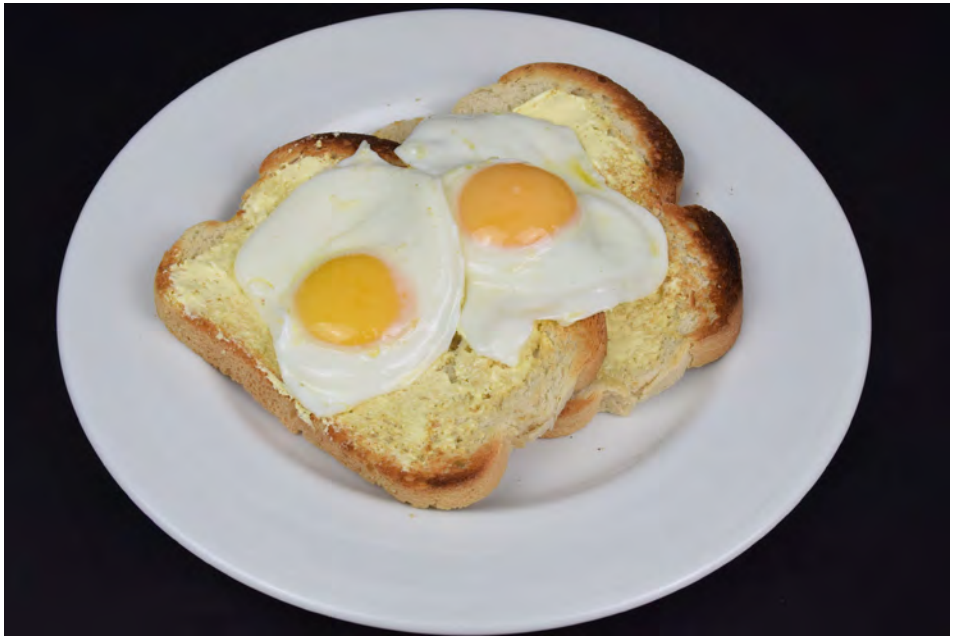
Method & Presentation

- Spread the bebo light on both slices of bread.
- Sausage - Cut lengthways and top one slice of bread with the sausage. Top with the other slice of bread and cut in half.
- Bacon - Top one slice of bread with the bacon. Top with the other slice of bread and cut in half.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Breakfast Sandwich

Mainstream Locals SS19 BREAKFAST Specification Manual



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Bebo Light Spread	10 g		C				
Free Range Fried Egg MS	2 each		C	Shallow Fry	1m 40s		
MS - Uncut Bread/ GF Version Breakfast SS19							
White Bloomer Uncut	2slice		D				
Malted Bloomer Uncut	2slice		D				
GF Brown Seeded Loaf	2slice		D				

Method & Presentation

- Lightly toast the bread under the rise & fall grill and spread with bebo light.
- Serve as shown in the photo.

Dish Time	Crockery
2m 40s	(P)10IN WHITE CLASSIC ROUND

Fried Eggs on Toast v

Mainstream Locals SS19 BREAKFAST Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Bebo Light Spread	10 g		C				
Milk Semi Skimmed	80 ml		C				
Eggs Oaklands Free Range	4 each		C	Simmer	7m		
MS - Uncut Bread/ GF Version Breakfast SS19							
White Bloomer Uncut	2slice		D				
Malted Bloomer Uncut	2slice		D				
GF Brown Seeded Loaf	2slice		D				

Method & Presentation

- Lightly toast the bread under the rise & fall grill and spread with bebo light.
- Break eggs into microwavable bowl and add milk, whisk then heat in the microwave for 30 seconds on full power, stir and microwave again for approx. 15seconds on full power.
- Top with scrambled egg.
- Serve as shown in the photo.

Dish Time	Crockery
3m	(P)10IN WHITE CLASSIC ROUND

Scrambled Eggs on Toast v

Mainstream Locals SS19 BREAKFAST Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Bebo Light Spread	10 g		C				
Eggs Oaklands Free Range	2 each		C	Simmer	7m		
Heinz Vinegar 12x250ml	5 ml		A				
MS - Uncut Bread/ GF Version Breakfast SS19							
White Bloomer Uncut	2slice		D				
Malted Bloomer Uncut	2slice		D				
GF Brown Seeded Loaf	2slice		D				

Method & Presentation

- Add the vinegar to the boiling water, stir with a spoon to create a vortex, add the eggs and cook for 2 minutes until the white is set and yolk still runny, drain well.
- Serve as shown in the photo.

Dish Time	Crockery
8m	(P)10IN WHITE CLASSIC ROUND

Poached Eggs on Toast v

Mainstream Locals SS19 BREAKFAST Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Bebo Light Spread	10 g		C				
Heinz Baked Beans	150 g		C	Microwave	30s	FP	75°C/S:82°C
MS - Uncut Bread/ GF Version Breakfast SS19							
White Bloomer Uncut	2slice		D				
Malted Bloomer Uncut	2slice		D				
GF Brown Seeded Loaf	2slice		D				

Method & Presentation

- Lightly toast the bread under the grill and spread with bebo light.
- Top with the hot baked beans.
- Serve as shown in the photo.

Dish Time

2m 30s

Crockery

(P)10IN WHITE CLASSIC ROUND

Baked Beans on Toast v

Mainstream Locals SS19 BREAKFAST Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs	2 each		C				
MS - Uncut Bread/ GF Version Breakfast SS19							
White Bloomer Uncut	2slice		D				
Malted Bloomer Uncut	2slice		D				
GF Brown Seeded Loaf	2slice		D				
MS - Toast and Preserves Choice							
TIPTREE STRAWBERRY JAM PORT	1each			A			
Marmite Portions	1each		A				

Method & Presentation

- Lightly toast the bread under the rise & fall grill.
- Serve as shown in the photo.

Dish Time	Crockery
2m	(P)10IN WHITE CLASSIC ROUND

Toast and Preserves v

Mainstream Locals SS19 BREAKFAST Specification Manual

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
Premium Pork Sausage 8's (Reheat Merrychef)	1 each	C	Merrychef 75%	1m	225°C	75˚C/S:82˚C
Bacon - Back Bacon Rindless 908g	2 slice	C	Grill	2m		75˚C
Butter Oval Cogs	1 each	C				
Heinz Baked Beans	100 g	C	Microwave	30s	FP	75˚C/S:82˚C
Tomato - Sliced	½ each	C				
Free Range Fried Egg MS	1 each	C	Shallow Fry	1m 40s		
MS - Uncut Bread Choice x1 SS19						
White Bloomer Uncut	1slice	D				
Malted Bloomer Uncut	1slice	D				

Method & Presentation

- Serve all shown in the photo.

Dish Time	Crockery
4m	(P)10IN WHITE CLASSIC ROUND

Childrens Breakfast

Mainstream Locals SS19 BREAKFAST Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Quorn Cumberland Sauage 50g	2 each		F	Merrychef 75%	2m 45s	225°C	75˚C/S:82˚C
Potato Hash Browns	4 each		F	Deep Fry	4m	180°C	75˚C/S:82˚C
Butter Oval Cogs	2 each		C				
Heinz Baked Beans	100 g		C	Microwave	30s	FP	75˚C/S:82˚C
Free Range Fried Egg MS	2 each		C	Shallow Fry	1m 40s		
MS - Mushrooms Panfried	85 g		C	Pan Fry	4m		75˚C/S:82˚C
Tomato - Sliced	1 each		C				
MS - Bread Choice x1							
Malted Bloomer UNCUT	1slice		D				
White Bloomer UNCUT	1slice		D				

Method & Presentation

- Hash browns - Drain and transfer.
- Toast the bread evenly on both sides then slice in half on the diagonal.
- Slice the tomato in half and place flat down on the grill, cook until heated through turning over half way through cooking.
- Serve as shown in the photo.

Dish Time	Crockery
6m	(P)12IN WHITE OVAL PLATE

Big Vegetarian Breakfast v

Mainstream Locals SS19 BREAKFAST Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Quorn Cumberland Sauage 50g	2 each		F	Merrychef 75%	2m 45s	225°C	75˚C/S:82˚C
Potato Hash Browns	3 each		F	Deep Fry	4m	180°C	75˚C/S:82˚C
Butter Oval Cogs	1 each		C				
Heinz Baked Beans	100 g		C	Microwave	30s	FP	75˚C/S:82˚C
Tomato - Sliced	1 each		C				
Free Range Fried Egg MS	1 each		C	Shallow Fry	1m 40s		
MS - Bread Choice x1							
Malted Bloomer UNCUT	1slice		D				
White Bloomer UNCUT	1slice		D				

Method & Presentation

- Hash browns - Drain and transfer.
- Toast the bread evenly on both sides then slice in half on the diagonal.
- Slice the tomato in half and place flat down on the grill, cook until heated through turning over half way through cooking.
- Serve as shown in the photo.

Dish Time	Crockery
5m	(P)10IN WHITE CLASSIC ROUND

Vegetarian Breakfast v

Mainstream Locals SS19 BREAKFAST Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Buttermilk Pancake (Food Fellas)	3 each		D	Microwave	45s	HP	
Maple Syrup	60 g		C				
MS - Forest Fruit Topping	150 g		C				
Vanilla Ice Cream New	1 scoop		F				

Method & Presentation

- Forest Fruits Topping - Mix 250g of defrosted forest fruits with 100g of strawberry sauce, cover, label, store as per company policy and use as required.
- Stack the hot pancakes in the centre of the plate, drizzle with half of the maple syrup.
- Spoon the forest fruits topping over the top.
- Place a scoop of vanilla ice cream in the centre.
- Finish with the rest of the maple syrup.
- Serve as shown in the photo.

Dish Time	Crockery
4m	(P)10IN WHITE CLASSIC ROUND

Giant Pancakes with Forest Fruits and Ice Cream v

Mainstream Locals SS19 BREAKFAST Specification Manual

Ingredients	Qty	Weight From	Cook Method	Time	Cook Temp	Core Temp
Bacon - Smoked Streaky 2.25kg - Pre cooked grill re-heat MS	3 slice	C	Grill	55s		75˚C/S:82˚C
Buttermilk Pancake (Food Fellas)	3 each	D	Microwave	45s	HP	
Maple Syrup	60 g	C				

Method & Presentation

- Stack the hot pancakes in the centre of the plate, drizzle with half of the maple syrup.
- Top with 3 slices of streaky bacon.
- Drizzle the rest of the maple syrup over the bacon and around the pancakes.
- Serve as shown in the photo.

Dish Time	Crockery
4m	(P)10IN WHITE CLASSIC ROUND

Giant Pancakes with Bacon and Maple Syrup

Mainstream Locals SS19 BREAKFAST Specification Manual

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Premium Pork Sausage 8's (Reheat Merrychef)	1 each		C	Merrychef 75%	1m	225°C	75˚C/S:82˚C

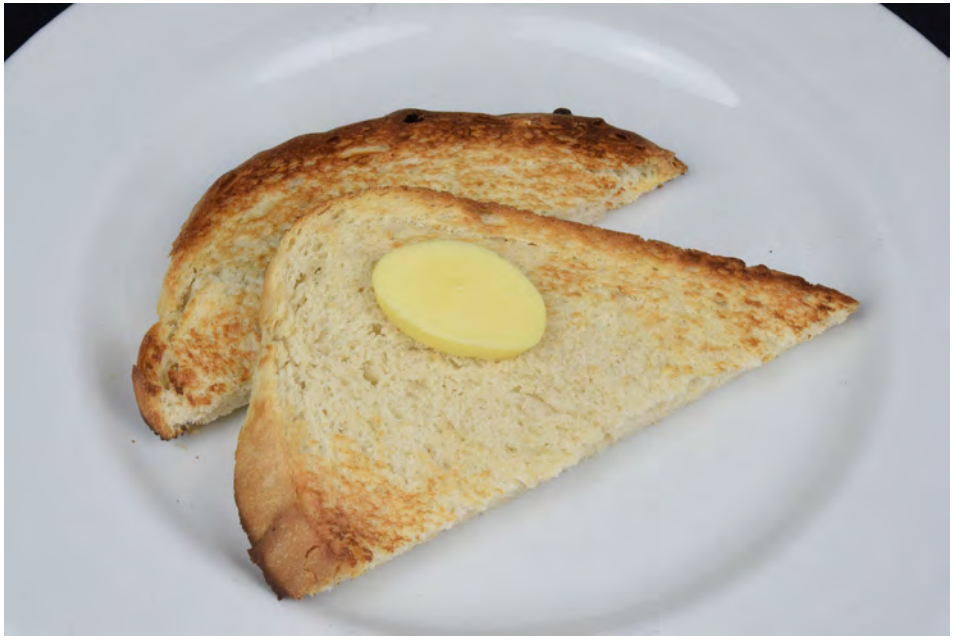
Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
1m	

Pork Sausage

Mainstream Locals SS19 BREAKFAST Specification Manual



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Butter Oval Cogs	1 each		C				
MS - Uncut Bread Choice x1 SS19							
White Bloomer Uncut	1slice		D				
Malted Bloomer Uncut	1slice		D				

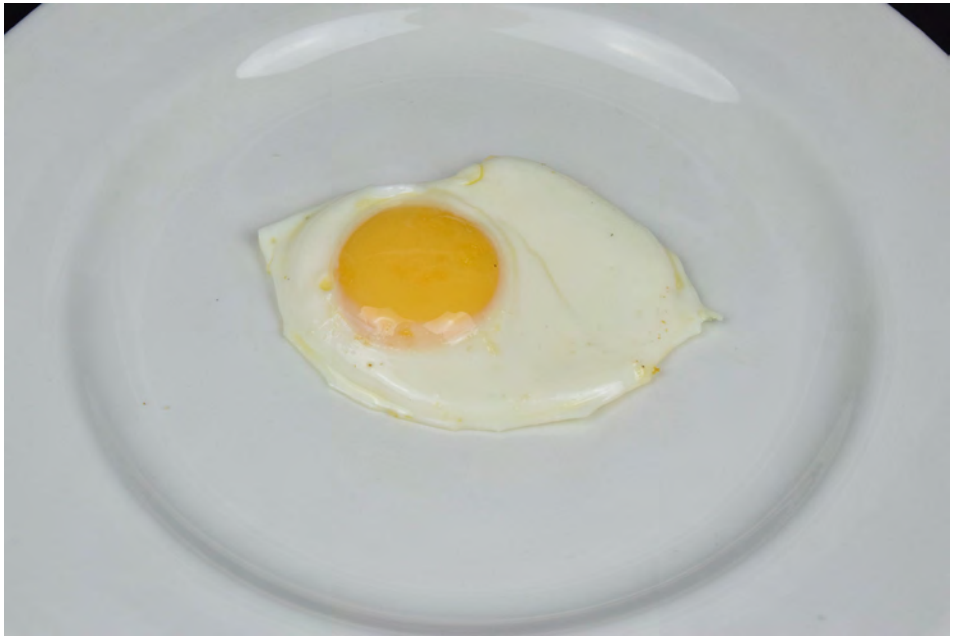
Method & Presentation

- Slice the bloomer and lightly toast under the grill.
- Serve where required.

Dish Time	Crockery
2m	

Toast v

Mainstream Locals SS19 BREAKFAST Specification Manual



Ingredients	Qty	Cook Weight From	Cook Method	Time	Cook Temp	Core Temp
Free Range Fried Egg MS	1 each	C	Shallow Fry	1m 40s		

Method & Presentation

- Serve where required.

Dish Time	Crockery
2m	

Fried Egg v

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Potato Hash Browns	4 each		F	Deep Fry	4m	180°C	75˚C/S:82˚C

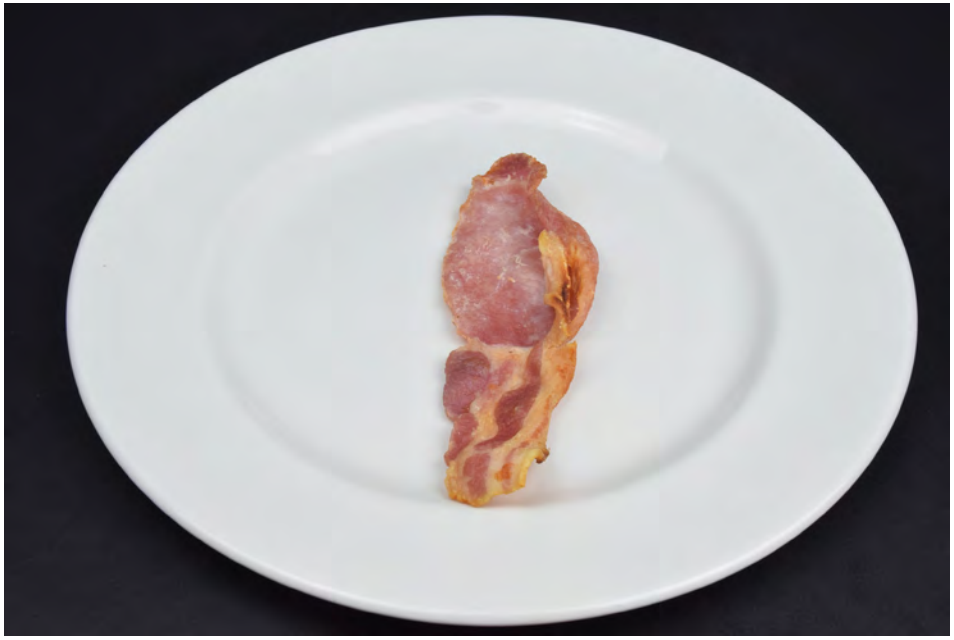
Method & Presentation

- Hash browns - Drain and transfer.
- Serve where required.

Dish Time	Crockery
4m 30s	

Hash Browns v

Mainstream Locals SS19 BREAKFAST Specification Manual



Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Bacon - Back Bacon Rindless 908g	1 slice		C	Grill	2m		75˚C

Method & Presentation

- Serve as shown in the photo.

Dish Time	Crockery
1m	

Back Bacon